

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 96

JUNE 5, 1937

Number 23

PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

"BIG BOY Pickle Pump"

is an all-purpose pump with spray equipment, artery equipment and a measuring device giving the exact amount of pickle at a stroke under pressure to ease the pickle into place. BIG BOY is the only approved pickle pump of its kind on the market.



PRAGUE POWDER is a full boiled pickle in powder form, acting like a Boiled Sterilized Pickle, "Creating a lasting bloom on the lean of the meat," in a short time. Meats are less salty and more tender.

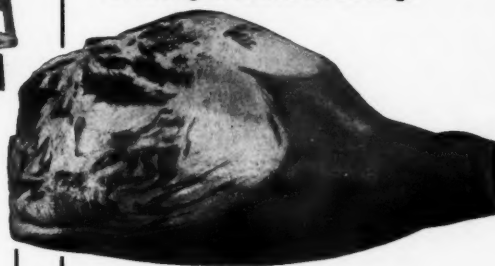


This style ham can be cooked at 165° in the smokehouse.

This is a Sweet Pickle Ham

A 3 to 7 day cure

◆ ◆ ◆
Sold as Sweet Pickle Ham or Baked for Slicing or Boned for Boiling.



THE GRIFFITH LABORATORIES

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Chicago, Illinois

Canadian Factory and Office: 1 Industrial St., Leaside, Toronto 12, Ontario

A Profitable Long Term Investment



A "BUFFALO" Grinder will speed up your production and reduce your operating and maintenance costs because it is skillfully engineered and heavily designed throughout to operate continuously day in and day out at maximum capacity.

Large pieces of pork or beef are carried to the knife and plate only as fast as they can be cut clean. Because there is a scientific correlation between feed screw speed, size of the feed screw leads and the outlet area of the plate, proper cutting is guaranteed.

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QUALITY SAUSAGE MAKING EQUIPMENT

48 States get Premier Mayonnaise 100% ON GENERALS!



● The Francis H. Leggett & Co. fleet of trucks carry Premier Mayonnaise to food stores in every one of our 48 states and to foreign outlets as well.

Operation on this international basis, with trucks going 200 miles from their base on daily runs, is in charge of Mr. Herman Schmidt, transportation manager. Mr. Schmidt's record of low cost operation is due in large measure to his preventive maintenance—regular complete overhauls and inspections—attention to wheels and tire inflation—selection of tire sizes, etc. General Tires are used 100%.

Generals can save you money, too. See your General Tire dealer. He has a complete, specialized line of truck tires. He is a practical truck tire man with wide experience and knowledge. Let him show you what he can do for you.

THE GENERAL TIRE & RUBBER CO. • Akron, O.
In Canada—The General Tire and Rubber Company of Canada, Limited, Toronto, Ontario



THE GENERAL HEAVY DUTY HIGHWAY BALLOON is built for speed and long haul work. It is only one of the complete line of Generals... each designed and built specifically to do a certain job better.



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GENERAL TRUCK TIRES

THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

Volume 96

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IN *This* ISSUE

MEAT DELIVERY PROBLEMS—

New Truck Body Saves Product and Cuts Delivery Costs.....13

TRADE PRACTICES—Sales Executives to Meet.....15

SALES PROBLEMS—Changing Conditions Need Study.....15

TAXES—Windfall Tax Deadline Near.....15
Unemployment Tax Deduction.....15
Workers' Compensation Costs.....16
Chain Stores Closed As Tax Protest.....15

MODERNIZATION—Improvements in Southern Plant.....16

SAUSAGE—Illinois Sausage Law.....24

PLANT OPERATIONS—Meat Plant Fumigation.....23
Tires on Floor Trucks.....23

AIR CONDITIONING—Aids in Pork Cutting Room.....27

PROCESSING IDEAS—Working Up Hog Heads.....21

RECENT PATENTS—New Ideas for the Plant.....23

NEWS OF TODAY AND YESTERDAY.....47, 49

Classified Advertisements will be found on page 56

Index to Advertisers will be found on page 58

IN *Every* ISSUE

MARKETS	Page		Page
Provisions and Lard	31	Hides and Skins	40
Tallow and Greases	37	Livestock Markets.....	42
Vegetable Oils	39	Closing Markets.....	41

MARKET PRICES—

Chicago Markets.....	53, 55	Cash and Future Prices	35
New York Markets.....	55	Hides and Skins Prices.....	41

★

PROCESSING PROBLEMS.....	21	CHICAGO NEWS	47
REFRIGERATION	27	NEW YORK NEWS.....	49
FINANCIAL.....	24	RETAIL NEWS	50



IT IS UNWISE to buy "less" than a GMC—and you couldn't buy a *better* truck for *any* money! . . . You choose a truck for the work it will do. Logically, a better *designed* truck,—a better *built* truck,—a faster, safer, more comfortable, lower-cost-up-keep truck will earn and save more money for you . . . "Savings" are not *bankable* unless they actually accrue. For example, to anticipate a saving in the purchase of a slightly lower priced truck is generally futile

in face of its probable higher-cost upkeep . . . Refinements and improvements in the new GMC's (throughout the whole line ranging from ½ to 12 tons) have lowered truck operating costs materially this year . . . Finally—GMC's good looks, the new exclusive GMC inbuilt "dual-tone" color design adds immeasurably to the advertising value of GMC stream-style. This also gives more dollar value that is actually cashable in business returns. See GMC.

QUALITY AT PRICES LOWER THAN AVERAGE

Time payments through our own Y. M. A. C. Plan at lowest available rates

GENERAL MOTORS TRUCKS & TRAILERS

GENERAL MOTORS TRUCK & COACH
DIVISION OF

YELLOW TRUCK & COACH MANUFACTURING COMPANY, PONTIAC, MICHIGAN

"**MORE POWER** per gallon **LOWER COST** per load"



Chevrolet Economy Brings Provisioners Lower Delivery Costs

Chevrolet trucks and commercial cars are not only America's smartest, most modern delivery units, but the most economical trucks you can buy. Thus, they are the logical choice of every type of business where appearance and low delivery costs lead all other considerations.

Chevrolet economy begins with the New High-Compression Valve-in-Head Engine. It gives more miles per gallon of gasoline—more miles per quart of oil. And with these savings, you get the greatest pulling power of any low-priced truck.

Perfected Hydraulic Brakes give maximum safety and extra long service. Increased Load Space and Improved Load Distribution allow bigger loads per trip. The durability that Chevrolet builds into every part and feature saves on upkeep costs.

The combination of all these savings, plus the low purchase price of Chevrolet trucks and commercial cars, brings value without equal—and the world's lowest delivery costs!

General Motors Installment Plan—monthly payments to suit your purse.
CHEVROLET MOTOR DIVISION, General Motors Sales Corporation, DETROIT, MICHIGAN



*Unmatched Economy
Proved in 10,244-Mile*

"RIM OF THE NATION" TEST RUN

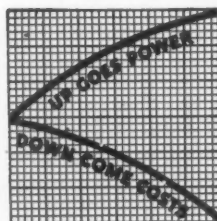
*With Half-Ton "Economy Model"
Pickup—1,000-Pound Load*



Location of Test: "Round the Nation, Detroit to Detroit"
Distance Traveled.....10,244.8 Miles
Gasoline Used.....493.8 Gallons
Oil Consumed.....7.5 Quarts
Water Used.....1 Quart
Gasoline Cost.....\$101.80
Gasoline Mileage.....28.74 Miles per Gallon
Average Speed.....31.10 Miles per Hour
Running Time.....328 Hours, 51 Minutes
Gasoline Cost per Mile.....\$0.008
Average Oil Mileage.....1,365.9 Miles per Qt.
Total Cost of Repair Parts.....\$8.73
These records have been certified by the A.A.A.
Contest Board as being officially correct.

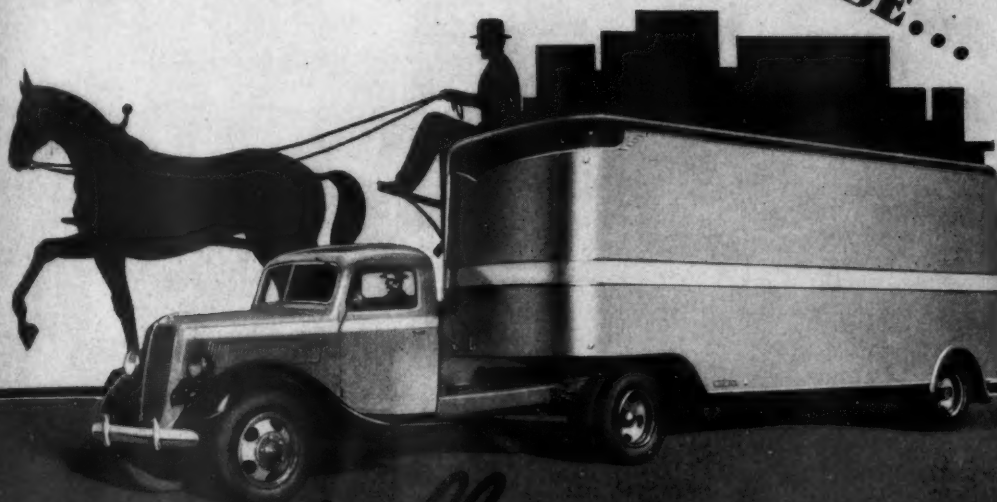
CHEVROLET

FOR ECONOMICAL TRANSPORTATION



1937 CHEVROLET TRUCKS AND COMMERCIAL CARS

A TRUCK IS LIKE A HORSE...



IT CAN *pull* MORE THAN IT CAN CARRY!

FRUEHAUF
TRAILERS

● USE your motor trucks as mechanical horses . . . couple them to Fruehauf Trailers, the modern wagons—and cut your haulage costs 30% to 60%!

Note this comparison: A 1½-ton truck pulling a Fruehauf Trailer will handle the *same* tonnage as a 3-ton truck carrying the load in "pack horse" fashion.

Savings?

The 1½-ton power unit and Fruehauf Trailer average 36% less in first cost. In operating expense you can figure on an average saving of 34% per mile. And the saving in depreciation is close to 50%—because, at replacement time, you buy only a 1½-ton truck chassis; the Trailer and body are good for 10 years or more of service.

Maneuverability?

A Truck-and-Trailer unit is "hinged in the middle." This pivot turning feature gives it a 4' *shorter* turning

radius than a truck with equal load space.

Flexibility?

The Truck-and-Trailer is a two-piece unit, quickly coupled and uncoupled. Often one power unit can handle three or more Trailers; the Trailers *alone* are left at loading and unloading docks—the truck is on the road continuously between the two points. Investment is reduced; truck idling is eliminated.

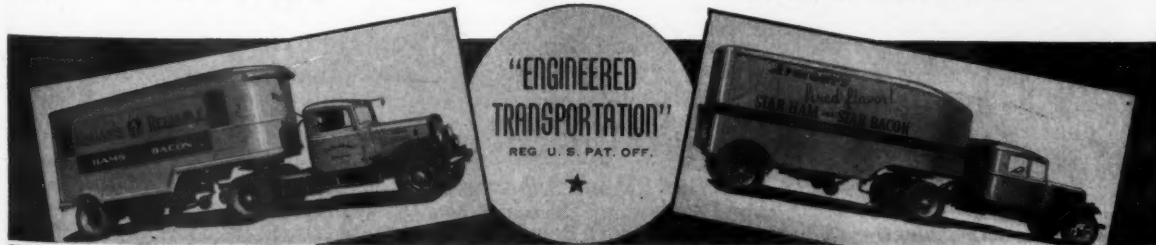
Executive Thinking

From any angle, the Trailer story is a story of lower haulage costs. Every executive should know its possible application to his business. You can get preliminary facts by sending for the second edition of "Executive Thinking." Or, on request, a capable Fruehauf transportation engineer will gladly discuss your haulage set-up with you. No obligation in either case.

Oldest and Largest Manufacturers of Trailers

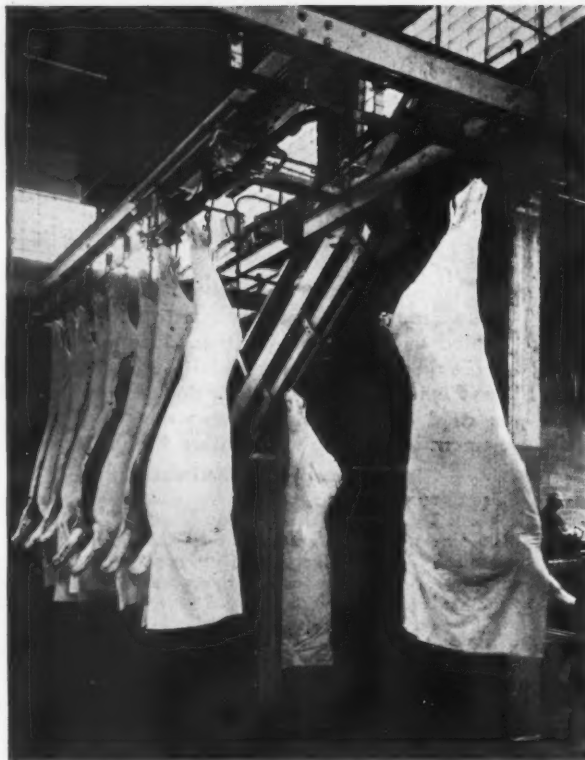
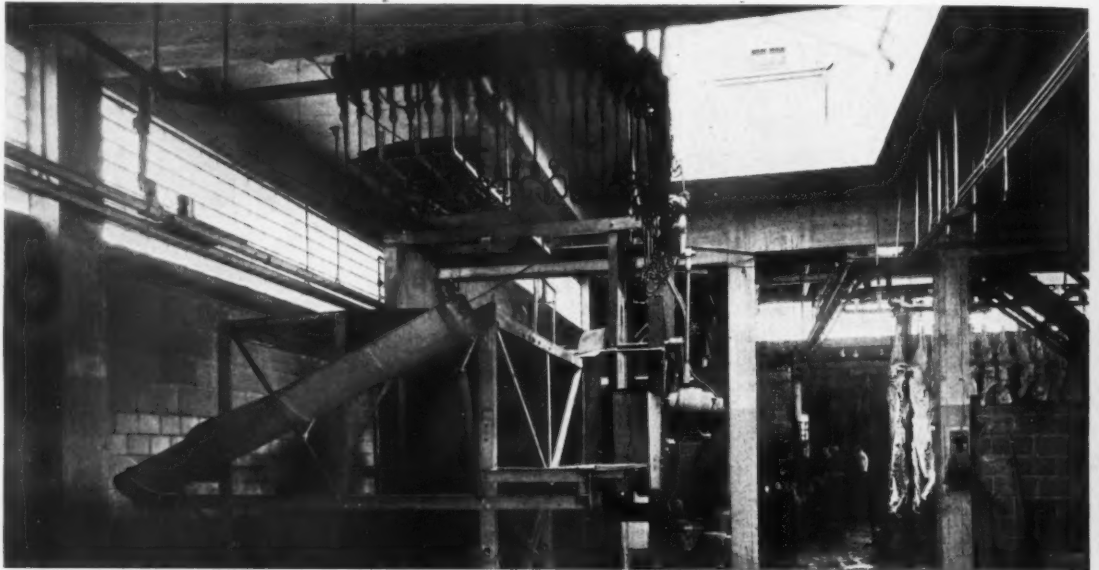
FRUEHAUF TRAILER COMPANY
10920 Harper Avenue Detroit, Michigan

Sales and Service In All Principal Cities



PROFESSIONAL HAULERS USE MORE FRUEHAUF TRAILERS THAN ANY OTHER MAKE

A "BOSS-EQUIPPED" PLANT



The Braun Brothers Packing Co., of Troy, Ohio, are very proud of their achievements and the steady growth of their business. It is indeed gratifying to them to have made this progress, and to us in that they installed "BOSS" Equipment.

The upper illustration is a view of their hog killing floor with the "BOSS" dehairer and gambreling bench shown to the left. The lower illustration shows the "BOSS" Conveyor used to carry their products to the floor below for storage and shipping.

"BOSS" Machines and Equipment are built in all sizes to accommodate the users' requirements. A wise packer puts his faith in

"BOSS"
for BEST OF SATISFACTORY SERVICE



The Cincinnati Butchers' Supply Corporation

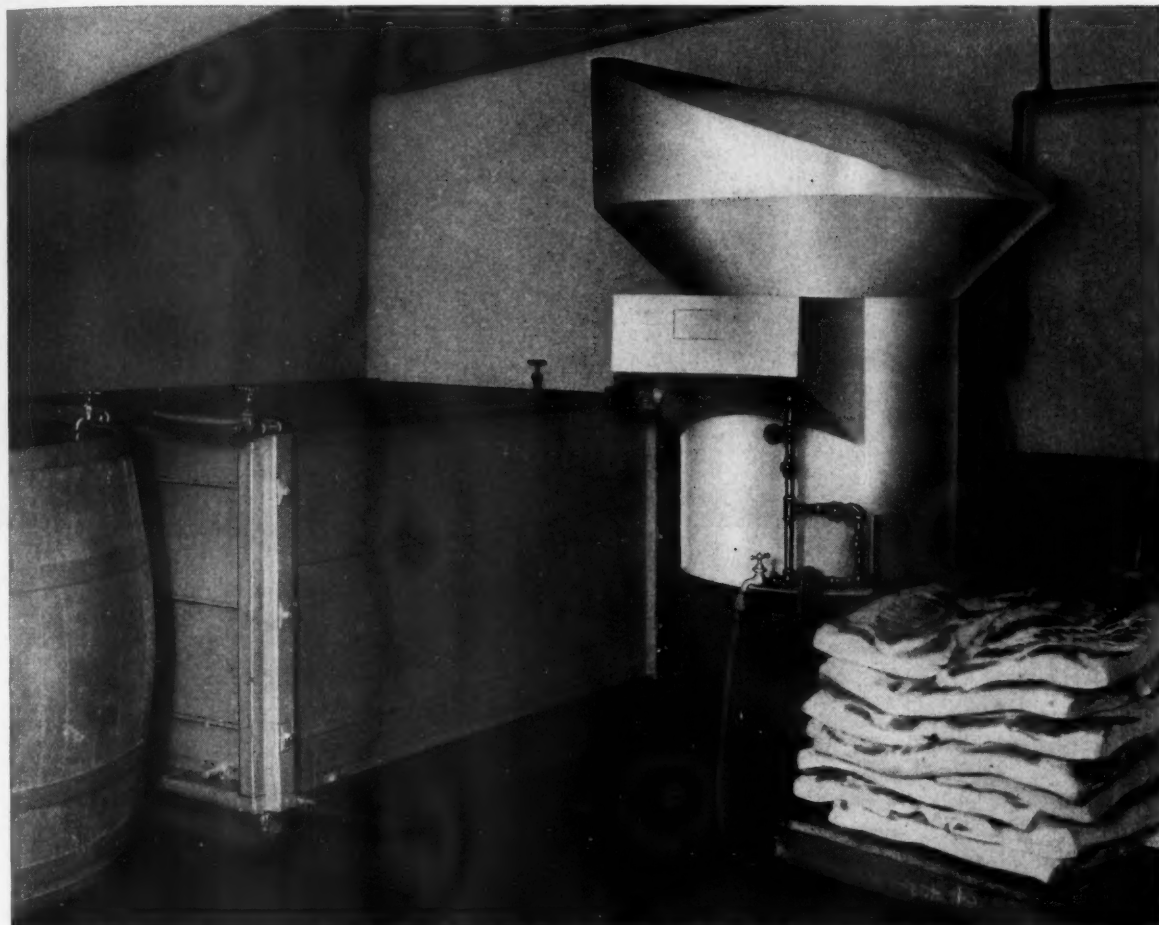
824 Exchange Ave., U. S. Yards,
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*Mfr. "BOSS" Machines for Killing,
Sausage Making, Rendering*

1972-2008 Central Ave.
Cincinnati, Ohio

AN OFF-SET FOR RISING PACKING COSTS

this economical brine making process



The Lixate installation illustrated is in the plant of the Field Packing Co. Owensboro, Ky., where Lixate Brine is used for curing meat.

IT IS far cleaner, quicker and easier to make brine by the automatic Lixate Process. It produces a better brine—sparkling, crystal clear and always fully saturated. These advantages alone would make it welcome in any packing plant. In addition it makes remarkable four-way savings.

The Lixate Process cuts the labor cost for handling salt, for mixing brine, and distributing it throughout the plant. Packers also report savings of 20% and more in the amount of salt required.

These savings come directly from the automatic operation of the process. Salt is stored in a hopper above the Lixator and feeds automatically with no more attention. Salt is dissolved automatically to produce fully saturated brine, which is self-filtered to be crystal clear. With a constant source of supply, brine can be piped or pumped to any part of the plant, with no labor cost for distribution.

Let a Lixate Engineer show you how the Lixate Process

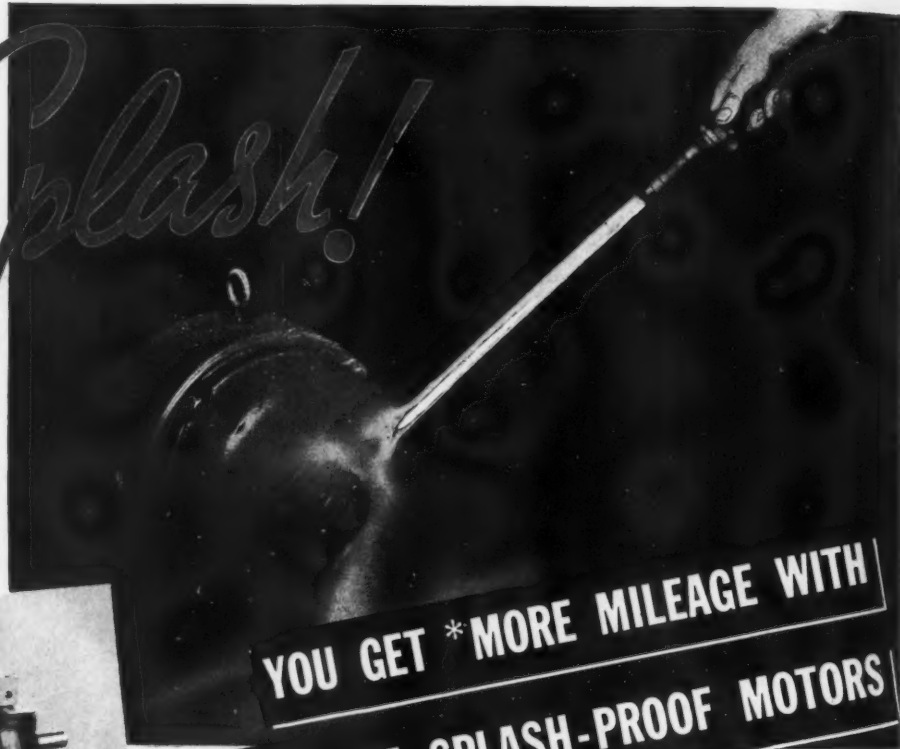
can cut your brine making costs. Without any obligation whatever, he will bring to you all the benefit of the International Salt Research Laboratory and its engineering corps. The Lixate Process has never failed to produce worth while economies in a packing plant. Investigate it now. Write for a free copy of the Lixate Book describing the Process and illustrating typical installations.

INTERNATIONAL SALT CO., INC.

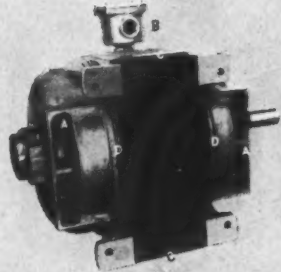
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WHERE
LIQUIDS

Splash!



YOU GET *MORE MILEAGE WITH
WESTINGHOUSE SPLASH-PROOF MOTORS



- A motor for meat-packing plants that is splash-proof and drip-proof because:
- (A) Cast iron intake baffle prevents entrance of splashing water. Even distribution of cooling air by means of intakes at both ends of motor prevents hot spots in windings.
 - (B) Cast-iron conduit box can be installed at any angle.
 - (C) Air outlet openings on both sides of the motor are splash-protected.
 - (D) Double machined water-tight fit between brackets and frame.

UNDIVIDED RESPONSIBILITY
MULTIPLIES THE VALUE
of
WESTINGHOUSE SERVICE

In meat plants, splashing water and other liquids—even a hose bath—can't dampen the electrical parts of Westinghouse Splash-Proof Motors. A system of baffles absolutely prevents the entrance of water, yet allows ample cooling air to enter the motor.

The conduit box, too, is splash-proof. And the only parts of the motor that splashing water can reach are of rust-resisting cast construction.

Other "More Mileage" Features:

Rigid one-piece Frames—with feet cast integrally protect

the motor against vibration, torque and strain, despite difficult application.

Dual-protected Windings with taped end-turns guard against both electrical and mechanical damage.

Radio-frequency Test gives added assurance that the insulation is perfect.

For complete information, call or write your nearest:

Westinghouse Office Electrical Wholesaler
Industrial Agent Motor Dealer

Westinghouse Electric & Mfg. Co.,
East Pittsburgh, Pa.

*MORE MILEAGE—Convert the turning motion of an electric motor into distance and you will be amazed at the *mileage* that can pile up during its lifetime. Make sure of *more mileage*... longer trouble-free life... specify Westinghouse motors and control for all your machinery drives.

J 20364 A



NEW "DE-ION" LINE STARTER—in water-tight enclosure. Most important forward step in the history of motor control.



NOFUZE "DE-ION" CIRCUIT BREAKERS (water-tight)—banish fuse renewals, protect circuits with minimum maintenance, maximum safety.



SAFETY SWITCHES—The exclusive Westinghouse diamond-pointed jaw construction multiplies contact life.

FROM INCOMING LINE
TO DRIVEN MACHINE



Specify
Westinghouse

WIN \$100⁰⁰ in cash!

**WE'LL PAY YOU \$100.00 IN
CASH FOR THE BEST NAME
FOR MOREHEAD'S OUT-
STANDING NEW UNIT**



IT'S EASY . . NOTHING TO BUY . . NO PUZZLES TO SOLVE

At last, a contest that's absolutely FREE! No merchandise to buy . . . no labels to send in . . . no puzzles to solve . . . no wrappers to collect. All you have to do is send in the coupon below. By return mail you'll get an OFFICIAL ENTRY BLANK and helpful hints for picking a name FREE!

On the official entry blank, write the name you select—explain it in as few words as possible (not more than fifty)—mail it to the Morehead Manufacturing Company, Detroit, Michigan—and you're in line for the \$100.00 CASH PRIZE! That certainly is easy, isn't it?

What Is Morehead Model "X" ?

Morehead's new unit is a revolutionary development backed by more than forty years of service in this field. The result of all our experience in steam drainage and boiler feeding has been built into this new unit to assure thrifty, carefree, efficient service. You'll be amazed at the simple design, rugged construction, and many exclusive features of this unit that make for completely dependable operation.

Send for "Dope Sheet" and Official Entry Blank Today!
This chance to win \$100.00 is too good to miss! Fill out the coupon below and mail it NOW! You'll get an OFFICIAL ENTRY BLANK and valuable hints on how to pick a prize-winning name. Send for it without delay.

Read These Few Simple Rules

1. Anyone is eligible to enter this contest except employees of the Morehead Manufacturing Company, their advertising agents and their families.
2. Entries will be judged for advertising value, descriptiveness and clarity of explanation.
3. Contest closes at midnight, August 31, 1937. (Send your entry as soon as possible to facilitate early judging—less delay in awarding the prize.) The decision of the judges shall be final.
4. In the event of a tie, duplicate prizes will be awarded to each person proposing the prize-winning name accompanied by an explanation, which the judges select.
5. All entries become the property of the Morehead Manufacturing Company. None will be returned. The sponsor reserves the right to use or not use any entry whether it is a prize-winner or not. Winner will be notified as soon as possible after the contest closes.

JUDGES: M. S. Kice, Chief Engineer, American Blower Corporation. C. W. Brooke, Graduate Engineer, Prominent Advertising Executive. A. Fitzgerald, Pres., Morehead Manufacturing Co.

MAIL COUPON Today

**MOREHEAD MANUFACTURING CO.,
Dept. NP, Detroit, Michigan**

Send me FREE official entry blank and valuable hints for selecting a prize-winning name.

Name _____
Address _____
Company _____
City _____ State _____

**MOREHEAD
MANUFACTURING COMPANY
DETROIT MICHIGAN**

Quality Counts!

Dependable Selection
Uniform Quality
Prompt Service

Armour's

BEEF - HOG - SHEEP

CASINGS

Always the Best

ARMOUR AND COMPANY

CHICAGO

THE NATIONAL PROVISIONER

JUNE 5, 1937

The Magazine of the Meat Packing and Allied Industries

MEAT Delivery PROBLEMS

★ Packer Designs Truck Body to Maintain Product Quality & Save Delivery Costs

MEAT distribution has been less efficient and economical than it should be because of the difficulty of maintaining various temperatures required for fresh meats and for smoked meats during transportation or delivery.

Different products require different temperatures to maintain quality and appearance. Fresh pork would deteriorate at temperatures suitable for smoked meats. Smoked meats would fade at the lower temperature required for fresh pork.

Different Temperatures Required

Suiting temperatures to product is followed rigidly in the plant, but has not been adhered to in distribution, particularly in motor trucks. This is because of the difficulty of dividing a refrigerated truck body into conveniently accessible compartments, and maintaining suitable temperatures in these compartments during delivery.

An Eastern packer has been studying this problem—because it meant money to him in product values and distribution costs—and he has finally worked out what he thinks is a solution.

He has developed a new type of refrigerated truck body which provides separate compartments for fresh and smoked meats, quick ac-

cess to all parts of the load, safe and uniform temperatures and low cost refrigeration.

New Type Truck Body

The new body and its special ice unit are built to a design patented by J. Alvin Weiland, of the Weiland Packing Co., Phoenixville, Pa., as the result of 10 years of study and experience by Mr. Weiland and the Boyertown Auto Body Works, Boyertown, Pa. Forty of these bodies are now in use in the Weiland truck fleet, and the builders are prepared to furnish them to other packers.

"In my opinion," says Mr. Weiland, "the type of body we have developed solves three major problems:

Separates Fresh and Smoked Meats

"First, the body segregates fresh meats and smoked meats in different compartments. The advantages are obvious.

"Fresh pork should be maintained at a tempera-

NEW IDEA IN MEAT DELIVERY

Packers' truck body is provided with three compartments, two of which are refrigerated.

Fresh meats are loaded at front and smoked meats at rear. Loins and other expensive cuts are carried in the third and smaller compartment. Orders are assembled in a wire basket placed on wheelbox in rear compartment, loins being added last. (See second illustration on page 14.)





ASSEMBLING AND HANDLING ORDERS SIMPLIFIED

When an order has been filled basket containing the various items is easily handled from truck, and may be carried on the hip with one hand, leaving the other hand free for closing truck door and opening store door. This type of truck has shown very good refrigerating economy, while maintaining desired temperatures in the three compartments.

ture not exceeding 45 degs. F. On the other hand, smoked meats can safely be kept at a temperature of 70 degs. Furthermore, smoked meat has a tendency to lose its bloom or discolor below 60 degs. Trouble from this source is removed by eliminating the need of pre-cooling the smoked meats, which is usually done before putting them in a body with fresh meats.

"Second, the divided compartment arrangement, plus a simple but efficient ice unit, makes it possible to maintain the fresh meat compartment at 45 degs. for 12 or 15 hours with only 50 lbs. of water ice. This amount of ice permits an average of 135 compartment door openings during a trip without lowering the temperature.

Holding Unsold Meats

"Third, efficiency of the body enables us to leave unsold meat products on the truck over night, thus eliminating cost of extra handling and preventing dissension among salesmen concerning disposal of unsold meats.

"Each driver must sell the following day what he failed to sell the previous day. The meat remains in good condition because it is kept at a constant temperature on the truck until sold."

The refrigerated fresh meat compartment is located at the front of the Weiland body; insulated smoked meat compartment occupies rear portion. A transverse aisle between front and rear sections permits driver to enter through a door on curb side.

How Products Are Loaded

Front section of body is divided into three fully-enclosed solid shelf compart-

ments. Upper two of these each has a door 18 in. square that provides access from aisle. Bottom compartment has a separate outside door on curb side.

Top compartment of refrigerated section is used for cheese and dry sausage. In center compartment are put frankfurters, bologna, liver sausage, fresh sausage, etc.

Lower compartment is "loin box" for fresh pork cuts. Being at the bottom, this is the coldest of the refrigerated compartments. The most perishable and expensive cuts are kept in "loin box" away from other products, clean and free from contamination, odor or

dirt brought into the body by driver during bad weather.

Advantages of Division

According to Mr. Weiland, division of the fresh meat section into three compartments has numerous advantages in handling and delivery.

Loss of refrigeration within each compartment is kept to a minimum, because entire refrigerated section need

(Continued on page 19.)

MEAT PANORAMA

Becoming a familiar sight in New York City, and admired because of its striking smartness, is the new Mack Jr. truck shown in accompanying illustration, one of two placed in service recently by the Puritan Beef Co., Inc. These new units express the latest ideas in meat delivery trucks, both in design and equipment.

Bodies, with their smooth, well-rounded and streamlined styling, are of wood and steel. Steel sheets form outside covering. Interiors are plain wood construction without obstructions. Two doors and a step at the rear facilitate quick loading and unloading.

Of direct advertising value are the two glass-enclosed recessed panels, one on each side of the body. These panels contain figures of cattle and chickens on a moving conveyor, providing an animated scene of these animals coming out of a farm barn and entering the Puritan Beef Co. plant. Each of these recessed panels is constructed as a separate unit and has a separate conveyor. Panels are illuminated at night and stand out effectively against the dark body.

These trucks are used to deliver beef and poultry to hotels and restaurants. A spotlight on top of driver's cab illuminates front of body at night.



ANIMATED SIGNS GET ATTENTION FOR PACKER'S TRUCKS

In glass-enclosed panels on each side of the body are shown figures of cattle and chickens coming out of a farm barn and entering a meat plant. Panels are illuminated at night.

PACKER SALES *Heads Will* *Discuss* TRADE PRACTICES

TRADE practices in the meat packing industry will be discussed at a meeting of sales executives of member companies of the Institute of American Meat Packers to be held at the Blackstone hotel, Chicago, on June 24, beginning at 10 a.m.

Purpose of the meeting, as stated by President Wm. Whitfield Woods of the Institute, will be to receive and discuss recommendations formulated after months of study by the special committee appointed to aid in investigation of industry trade practices. The committee is headed by vice president W. S. Clithero of Armour and Company, and includes a number of packer executives.

Speakers at the meeting will include well-known sales executives of member companies, as well as members of the Institute staff. All regional chairmen of the Institute are being invited to attend the meeting.

Following this meeting it is planned to hold regional meetings throughout the country for the same purpose. A meeting of the Regional Committee of the Institute will be held immediately following the meeting of sales executives on June 24 to discuss arrangements for such regional sessions.

Attendance at this sales meeting will be restricted to representatives of member companies, says Mr. Woods.

SALES EXECUTIVES *Looking* *Into* CHANGING CONDITIONS

BEST methods of securing more and better sales, of grasping sales opportunities and of meeting changing business and economic conditions are fundamentals of selling in every industry and business. In order that thinking and opinion may be pooled for the benefit of all, there has been developed a National Federation of Sales Executives, which held its second annual conference in Chicago on June 3 and 4, with the Chicago Sales Executives Club as host.

Dominating factors in program planning for the conference were the many revolutionary changes in sales and marketing methods which have taken place, with still more drastic changes in prospect, along with the fact that sales must be made regardless of what happens economically or politically.

"What Is Ahead in Selling" was the general subject of the first session, presided over by Howard R. Medici, vice-president, The Visking Corporation, and chairman of the committee on arrangements for the conference. Phases of this subject which were given special attention were looking ahead with selling, new frontiers of selling and new faces in the sales picture.

Robinson-Patman Act

Purpose and functions of the Federal Trade Commission were discussed at luncheon on the opening day of the conference by Judge E. L. Davis, member of the commission. Speaking of the Robinson-Patman act, which is one of the laws administered by the commission, he said that it simply undertakes to insure a member of industry treating all of his own customers alike under like

conditions—not to unjustly discriminate against one or in favor of the other. If a differential is made it must be in keeping with the difference in cost and made for that reason only.

Speaking as a member of the commission, he said "that is what we concede to be the purpose of the act in the light of its legislative history." That part of the act relating to brokerage he said was designed to prevent fake brokerage—to prevent collection of brokerage when no brokerage service

Windfall Tax Deadline

DEADLINE for filing "windfall" tax returns is June 15, under joint resolution passed by Congress, which extended the due date from March 15. It is significant, however, that treasury department officials have ceased to include the \$78,000,000 in anticipated "windfall" taxes in their estimates of federal revenue for the fiscal year which ends on June 30.

Government fiscal experts expect no major portion of the amount to be paid before June 30. But, they point out, the revenue will flow in during the new fiscal year and consequently will proportionately reduce the estimated \$418,000,000 deficit for that period. Windfall tax collections during April amounted to only \$331,231, and total for the first four months of the year was only a small fraction of the amount of revenue which was anticipated by the government at the time the revenue act of 1936 was passed.

has been rendered. Twenty-one formal complaints have been issued by the commission under the Robinson-Patman act, which are believed to be sufficiently representative so that decisions and opinions in relation to them will clarify provisions of the act.

Sales Opportunities

"Today's Sales Opportunities" covered subjects of discussion in the second session. Major phases of this were trends and opportunities in customer research and in advertising. "Bridging the Gap" was the subject of an advertising sales skit arranged and staged by the Chicago Sales Executives Club.

Wm. Whitfield Woods, president of the Institute of American Meat Packers, spoke at the annual dinner on Thursday evening on "The New Position of Business as It Affects Marketing." Dr. Glenn Frank, educator, author and lecturer, talked on "The Future for Private Enterprise in America."

"Better Sales Results" were discussed at the Friday morning session from five different standpoints—current facts needed in sales planning, organizing for better sales results, developing teamwork and enthusiasm in salesmen, getting the most out of the sales organization and concrete roads to better sales results. The final session on Friday afternoon was given over to a round table discussion of local and national club activities for the more serious-minded members in attendance, while others availed themselves of the golf tournament, of airplane rides over Chicago and of sales executives' day at a local race track.

TAX CLOSES CHAIN STORES

Eighty stores of the Great Atlantic and Pacific Tea Co. and 50 units of the American Stores Co. in the Philadelphia area have been closed in protest against enactment of a chain store tax bill by the Pennsylvania legislature. The proposed law would impose a \$500 tax on each store. Its provisions are retroactive and would require payment of the tax on all stores in operation on June 1. The A. & P. has announced that its stores will remain closed if the bill is passed.

DEDUCT UNEMPLOYMENT TAX

Employers can deduct contributions under approved state unemployment insurance laws as business expenses or taxes in their federal income tax returns, according to a recent ruling by the Commissioner of Internal Revenue. Such contributions, paid or accrued to the state fund are in general deductible in the employer's federal income tax return for the taxable year in which they are paid or accrued, depending on the method of accounting used by the taxpayer.

WORKERS COMPENSATION Costs

Increased Under NEW LAWS

WORKMEN'S compensation laws would be liberalized and compensation costs to employers raised steeply under bills which have been introduced recently in several state legislatures. According to schedules compiled by various rating bureaus, the passage of such laws would raise the average employer's compensation costs by 200 to 600 per cent.

One of these bills to "liberalize the workmen's compensation act" has been introduced in the Pennsylvania legislature as house bill 99. It follows the general pattern of bills introduced in other state legislatures and provides that:

Widens Scope of Claims

The new act shall be compulsory for all employees, and not elective as at present; injuries resulting from employment, although not in actual course of it, are compensable;

Minors are included if working for parents, or in violation of the law regarding employment of minors;

If the injured worker is disabled in excess of five weeks, the date of disability begins on date of injury, the seven day waiting period being forfeited by the employer.

Injuries Literally Interpreted

More liberal interpretation is made as to what constitutes loss of an arm or leg, etc.:

(a) At present, amputation between elbow and wrist is considered loss of hand, but this would be extended from wrist down to knuckles.

(b) Amputation between knee and ankle is now considered as loss of foot. This would be extended from ankle down to toes.

Medical expense would be interpreted freely under the new bill.

(a) Medical care for first 30 days would be extended to six months following injury, and still further at discretion of the board. (b) Employee could select physician of his own choice at any time, even while in care of physician designated by employer.

(c) Unlimited medical care would be allowed, although it is now restricted to \$100.

(d) Employee could refuse surgical treatment if in the opinion of two qualified physicians it might jeopardize his life.

Disability Payments Extended

Payments for total disability would be extended for life instead of 500 weeks as at present. Payments for partial disability would run for 300 weeks from the time partial disability began. On fatal claims widows would draw benefits

for life instead of 300 weeks as at present. Dependent children would receive benefits until they reached the age of 18 instead of 16. If widow died before receiving amount authorized by law, the remainder would go to surviving minors.

The bill would make it mandatory to pay compensation to injured minors upon their probable earning power after reaching the age of 21 and not upon their earning power at the age they suffered injury. If the loss of a member resulted in any loss of subsequent earning power the employee would be compensated on the basis of total or partial disability, as the case might be.

Costs Up 300 Per Cent

In the case of death of an employee who left no dependents, \$3,500 would be paid to the state. In cases where compensation was paid to dependents, the difference between the amount so paid and the sum of \$3,500 would be paid to the state. Each fatal case would cost not less than \$3,500 regardless of the number of dependents.

According to schedules compiled by various rating bureaus, these provisions

would increase the average employer's compensation costs by at least 300 per cent. If occupational disease provisions were added, as seems likely, it would mean an additional increase of 100 to 200 per cent.

Thus the employer whose annual expense for workmen's compensation now totals \$1,000 would pay anywhere from \$3,000 to \$5,000.

BURLAP WITH PAPER LINER

An inner liner of a good grade of paper or cloth must now be used with burlap for covering meat under B. A. I. inspection, according to a recent announcement by the U. S. Bureau of Animal Industry. The bureau's notice in part states: "The use of burlap as a wrapping for meat will no longer be permitted unless the meat is first wrapped with a good grade of paper or cloth of a kind which will prevent contamination with lint or other foreign matter."

TRIMMING OFF THE PROFITS

Do your men trim the profits off your pork loins? Read chapter 6 of "PORK PACKING," The National Provisioner's pork plant handbook.

PLANT MODERNIZATION in South

ONE of the fastest-growing small plants in the South has been that of The Provision Co., Inc., Columbus, Ga. Several years ago volume of sales had passed the capacity of the plant to produce, creating an inefficient production situation and resulting in serious overcrowding and confusion in the various processing and manufacturing departments.

These situations had to be corrected. Accordingly architect Carl F. Schloemann, St. Louis, Mo., was called in. After consultation with T. G. Strange, then head of the business, a long-term modernization and building program was decided on. Each year a certain sum of money was to be set aside for realizing this program.

Today the plant is as modern and efficient for its size as will be found anywhere. All congestion and confusion have been eliminated, an efficient and economical straight-line travel for all products processed and manufactured has been secured, and capacity has been increased 100 per cent.

Plant Operation Not Interrupted

All modernization and construction work was done without interfering with plant operations, and without taking one backward step in the building program originally agreed upon.

Accompanying illustrations show ex-

terior and interiors of the latest addition to the plant. Building is 49 by 142 ft., three stories high, including basement. It houses curing cellars, freezers, coolers, dry storage space and main office. Layout is planned so that additional coolers may be added conveniently.

An interesting detail of the design of this building is that interior floors, constructed with concrete columns and girderless concrete slabs, were erected independent of exterior walls and are surrounded by an envelope of cork insulation. Plant and business of The Provision Co. were recently acquired by Wilson & Co.

Wilson's Southern Plant

Views in the latest building addition to the plant of The Provision Co., Columbus, Ga., recently acquired by Wilson & Co. Floors were erected independently of side walls, and entire building is inclosed in a cork envelope.

1.—New building, which houses curing cellars, freezers, coolers, dry storage space and main office.

2.—Beef cooler.

3.—Curing cellar.

4.—Wrapping and packaging cooler.

5.—Shipping cooler.

6.—General office.

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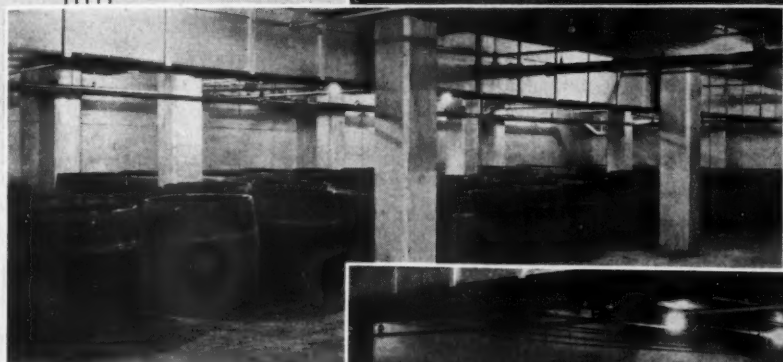
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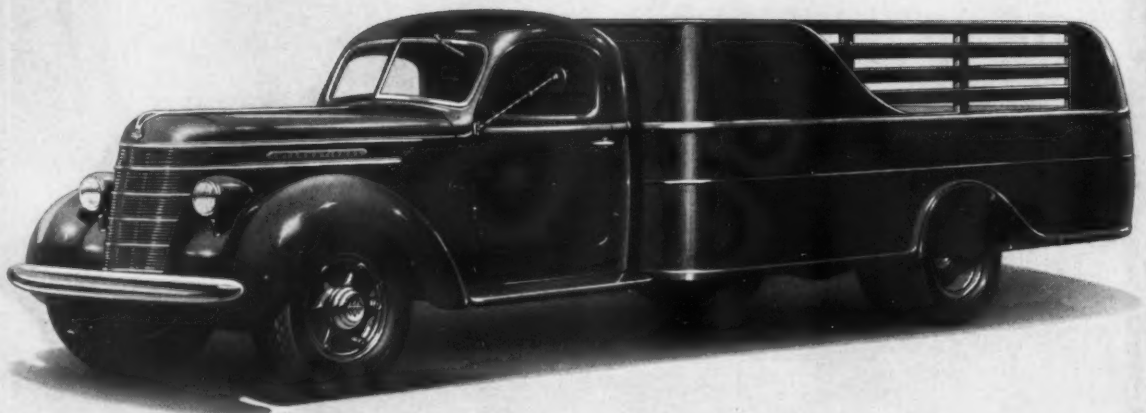


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THE *New* INTERNATIONALS



Illustrated: 1 1/2-ton Model D-30 with special panel-stake body.



STYLE has the spotlight these days in the new International Trucks. Streamlined style may be *everything* the public sees when your trucks are on the road, but in your own mind the many improvements built into these trucks are even more important. Improvements *designed* into them from the drawing board up, from the laboratory out. Qualities that will show on the job during the truck's long life, and be even more evident on the books of your business.

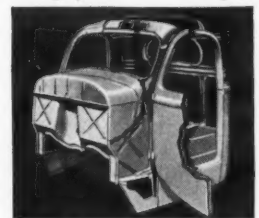
Style in a truck—important as it is

today—is only one side of the story. Clothes may make the man, but streamlines alone cannot make the working truck. In the new Internationals they dress up the underlying stamina, the values and the character beneath the surface.

You can accept these beautiful trucks—a *completely new line*, ranging in sizes from Half-Ton to powerful Six-Wheelers—either on faith, based on International's 30-year success with trucks, or on a careful study of their modern engineering. Or on *both*. Examine these trucks, at any International branch or dealer

showroom. Ask for catalogs covering models you require, describing the construction that makes these trucks every bit as good as they look.

INTERNATIONAL HARVESTER COMPANY
(INCORPORATED)
606 S. Michigan Ave. Chicago, Illinois



Section of the ALL-STEEL cab—in ALL the new Internationals! The one-piece top, the sides, the back and cowl panels are welded into the complete cab frame. The one-piece heavy-gauge sill is an exclusive International feature. Rubber mountings stand guard wherever cushioning is needed.

INTERNATIONAL TRUCKS

Meat Delivery Progress

(Continued from page 14.)

not be opened at each stop. Instead, the driver opens only that compartment containing products desired by customer he is serving at the moment. Consequently, only that compartment is subjected to an inflow of heat, and only a small air space is affected by each door opening.

"This offers a marked contrast to the one-compartment body with slatted rack shelves," Mr. Weiland points out. "When the driver opens the door of such a body, the entire air space undergoes a temperature change. And, since the air can circulate around or through the load, all the meat is subjected to a temperature increase."

Refrigerating Equipment

The Weiland ice unit and refrigerating system have been developed gradually from experience during the past 10 years. Ice bunker is a wedge-shaped, galvanized steel tank which is large enough at top to admit a standard 50-lb. block of ice. A V-shaped extruded aluminum fin section fits into the tank, forming two ducts for passage of air. The 50-lb. cake of ice melts down into the wedge-shaped unit, making direct positive contact with aluminum fin section. Warm air entering at top of unit is cooled by passing down through finned areas, which form two ducts. These ducts are as nearly vertical as possible.

Ice unit is located at top of body and cool air is discharged from it into middle and lower compartments. Another duct permits warm air from these compartments to rise to top of unit. Because shelves are solid, air circulation is entirely through duct system and warm air must pass down around aluminum fins inside unit before recirculating through load.

How It Operates

In actual service the refrigerating system in the fresh meat section operates as follows:

Load is packed in three compartments and cooled to 45 degs. Air above meat in each compartment is also at 45 degs., consequently there is almost no circulation of air.

When the driver opens door of middle compartment a certain amount of cool air flows out of the opening and is replaced by warmer air. This warm air rises through the warm air duct to top of ice unit. At the same time cooler air from the ice unit takes its place. Warm air is pulled into unit by downward pull of cool air flowing into lower compartments. This positive circulation continues until all air within refrigerated section is cooled to 45 degs. or lower. In actual service, according to Mr. Weiland, air circulation is so rapid that almost no heat is absorbed by the meat.

Tests on Ice Consumption

Efficiency of this Weiland body has been tested over a long period of time.

According to Mr. Weiland the ice consumption for an average summer week will be as follows:

On Sunday, at 8 p.m. 80 lbs. of ice is put in bunker to cool down body. On Monday, at 4 a.m., a 50-lb. block is added. Truck operates all day, making an average of 45 stops with approximately 3 compartment door openings at each stop. When truck returns to plant Monday night, 50 lbs. of ice is placed in unit to maintain refrigeration over night. During this period temperature will often drop to 36 degs. On Tuesday morning another 50-lb. block of ice is added. Truck operates all day and returns in evening.

On Wednesday the truck remains in the garage for washing and servicing. On Wednesday evening, while being loaded, 80 lbs. of ice is put in the unit. Fifty-pound cakes are added Thursday morning and evening, Friday morning and evening and Saturday morning. Thus a total of only 560 lbs. of ice per week is used. There is an average of 135 door openings per day on Monday, Tuesday, Thursday, Friday and Saturday, or 560 lbs. of ice for 675 door openings.

According to Mr. Weiland, consumption of ice in this truck is less than the average ice consumption for two days in most bodies using cracked ice in baskets or bunkers. Furthermore, he says, such bodies often cannot maintain a temperature of 45 degs. without using salt, with the accompanying danger of corrosion well known to many meat packers.

Insulation is Important

Refrigerating efficiency of the Weiland body, according to both Mr. Weiland and the Boyertown engineers, is directly dependent on ample insulation. Refrigerated compartment is insulated with 3 in. of Dry-Zero Sealpad throughout, except for the floor, which is insulated with cork. Rear compartment, used for smoked meats and not refrigerated, is insulated with 2½ in. of Dry-Zero Sealpad.

An efficient moisture seal is provided to protect insulation from moisture entry. Several of the Weiland bodies, insulated in the same manner, have been repaired and rebuilt after 6 to 10 years of service, and the insulation has always been found to be in excellent condition, free from both disintegration and absorbed moisture.

Handling Products From Truck

The Weiland body is designed to be as efficient as possible from the driver's standpoint. A wire basket is provided for assembling each order. This basket is stored over the wheelbox under lower rear shelf, where it is out of the way and not in contact with dirt on the floor.

When driver enters truck to fill an order, he pulls basket forward on the wheelbox. He then selects smoked products from rear shelves and other products from the upper fresh meat compartments. These he packs in

basket. Then he gets out of the truck, leaving the basket on the wheelbox. This eliminates the chance of injury from carrying weight while climbing down from truck.

If he has articles to get out of the "loin box," he opens the outside door of this compartment and places items wanted in the basket. During all this time he has both hands free for selecting items.

When all articles needed are in the basket, he can remove it on his hip with one hand supporting the basket. This is possible because the wheelbox on which basket is resting is at a height which permits him to slip the basket onto his hip without either lifting or stooping. This enables him to carry up to 100 lbs. using only one hand, leaving the other hand free to close body door and to use when passing through doors into shops.

Body Dimensions

Following are dimensions of the standard Weiland-Boyertown body: Length behind driver's seat, 108 in.; inside width, 60 in.; inside height, 60 in. Front refrigerated compartment is 36 in. deep. Aisle between front and rear compartments is 24 in. wide. Rear compartment is 48 in. deep. Cubic content of fresh meat compartment is 75 cu. ft.; rear smoked meat compartment, 100 cu. ft.

Smoked meat compartment is equipped with two solid shelves which extend full width and length of compartment. There are 35 cu. ft. of space in the aisle, not including space taken up by ice unit.

Average pay load is 3 tons. Cab is made integral with the body to eliminate lost space between driver's seat and pay load space. This assures proper load distribution by keeping weight as far forward as possible.

MARKETED BY MOTOR TRUCK

Considerable increases were shown in livestock marketed direct during April, 1937, when compared with the same month of 1936 and the 10-year-average for the month. Sources of livestock slaughtered under federal inspection for each period are reported by the U. S. Department of Agriculture as follows:

	Apr., 1937. p. ct.	Apr., 1936. p. ct.	10-yr. Apr. av. p. ct.
Marketed through stockyards:			
Cattle	76.86	81.48	85.71
Calves	64.91	72.73	78.25
Hogs	52.64	53.28	60.10
Sheep and lambs...	73.06	76.42	82.51
Marketed direct:			
Cattle	23.14	18.52	14.29
Calves	35.09	27.27	21.75
Hogs	47.36	46.72	39.90
Sheep and lambs...	26.94	23.58	17.49

Watch Classified page for good men.

GOODYEAR WINS SEVEN YEAR WAR!

AMAZING NEW YKL TRUCK AND BUS TIRE CONQUERS INTERNAL HEAT...

**Promises Great Economies
on the "Murder Runs"**

A war against heat!

A war against the deadliest enemy
truck and bus tires have ever faced!

A war waged to curb the costly de-
struction of tires on the "murder runs"!

For seven years, Goodyear engineers
have fought that war.

Today they stand victorious following
one of the most spectacular achieve-
ments in the entire history of the rubber
industry—the perfection of the New
Goodyear YKL—built of Rayotwist cord.

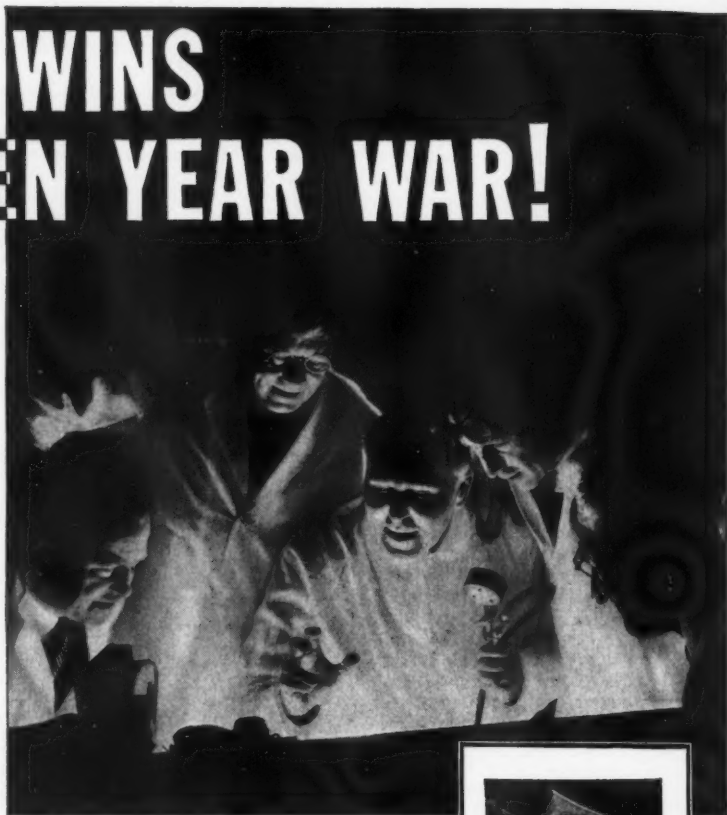
Internal heat, in its attack on tires,
has two powerful allies—tremendously
large loads and the increasingly high
speeds at which these loads are carried.

No conventional tires have been able
to resist the internal heat created by
heavy loads carried at sustained high
speeds on the "murder runs". For years
a super-tire has been sorely needed.

Goodyear engineers won their seven
year war against heat only after they had
found a new material for spinning yarn,
evolved a new technique for twisting the
yarn into tough, strong cords and per-
fected a new process with which to bind
the cords to the rubber compound.

The material is Rayotwist. It is made
from a special rayon with a tensile co-
efficient much higher than that of or-
dinary commercial rayon. Filaments of
Rayotwist, very fine in texture, are spun
into cord.

The process used to bind cord and
rubber is a secret bath—now patented
and owned by Goodyear.



When the Goodyear YKL was com-
pleted, southwestern deserts became the
scene of the fiercest series of tests to
which any tire was ever subjected.

There under a blazing sun, carrying
back-breaking loads at terrific speeds,
the new YKL tripled, quadrupled, even
multiplied by five the mileage of con-
ventional tires.

The seven-year war had been won.
The world had its super-tire.

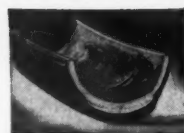
CAUTION!

Goodyear engineers now recommend the new
YKL Tire only for the most destructive types
of service—those "murder runs" over long
distances at sustained high speeds.

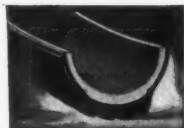
In ordinary trucking, its extraordinary ca-
pacities cannot be fully utilized—and, frankly,
its higher price cannot be justified.

But for operators of trucks and busses on
"murder runs," Goodyear recommends the
YKL Tire with full confidence in its ability
to set new and spectacular performance
records—to effect great savings as com-
pared with the cost of conventional tires.

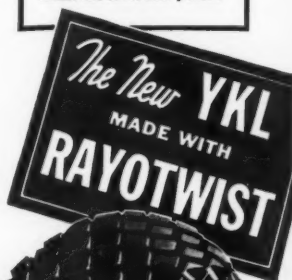
Such operators are invited to write direct to
The Goodyear Tire and Rubber Company, Inc.,
Akron, Ohio, for full particulars.



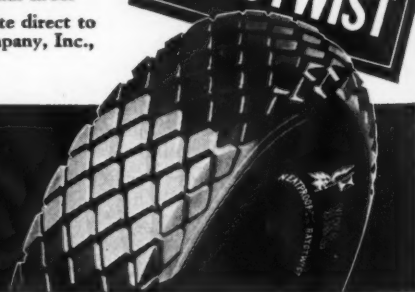
*A section of the interior of
an ordinary cord tire burned
out and broken in fast,
heavy-duty travel.*



*A section of a YKL Tire
with the same number of
miles at the same speed and
under the same heavy load.*



GOOD YEAR
TRUCK AND BUS TIRES



PRACTICAL POINTS

for the Trade

Working Up Hog Heads

Working up hog heads and saving cheek and other head meat is an important job on the killing floor. A Northern packer wants to know what is good practice in this process. He says:

Editor THE NATIONAL PROVISIONER:

Will you describe the method of working up hog heads, particularly as it relates to the removal and handling of cheek and other head meat?

It is desirable that the head be worked up promptly and that the products be chilled quickly to avoid deterioration. First operation is removal of the tongue by cutting carefully along the inside of each side of the jaw. Care must be taken to avoid scoring the tongue which reduces its value. All scored tongues are utilized in sausage manufacture.

EARS.—Ears with adjoining tissue, such as end of jowls and tips, should be removed next. Ears are shaved, trimmed free of toothmarks, cuts and bruises, spread on screens and delivered to specialty cooler. Ears should be saved for sale only when market will warrant; otherwise, they should be tanked for lard, yielding 12 to 14 per cent.

SNOUTS.—Snouts are removed next. They are marked across nose and underneath eyes by slipping a chisel in along side of bone to pry away the meat. Snouts are then pulled with a snout puller and trimmed. Extent of trimming depends on purpose for which they are intended and market value of snouts compared with their tank value. Make short cut snouts where tank value is sufficient to warrant, since the upper or pate end has a greater tank value than the lower. Surplus fat on inner surface of pate should always be removed. Snouts are spread in a thin layer on a tray and placed in cooler for chilling.

TEMPLING.—Templing may be done with a small steel bar in the shape of a small butcher's steel. This instrument is used to force the meat loose. Cheek meat is chiseled loose from lower jaw and jaw pulled out with jaw-pulling machine. Jaw is removed from skull with temple meat attached.

CHEEK AND HEAD MEAT.—Cheek meat is usually left attached to upper jaw or skull after chiseling and is removed at this point. It is laid loosely and thinly on trays, which are placed in cooler. Cheek meat should be handled and chilled rapidly.

Temple meat is trimmed from jaw bones and lower jaw trimmed free of lips. There are also small pieces of meat adhering to the head which should be trimmed off. Temple meat, lips and head meat should be spread on tray and chilled quickly in specialty cooler.

Temple meat can also be sold as a special cut, in which case uniform pieces weighing from $\frac{3}{4}$ to $1\frac{1}{2}$ oz. are selected. These should be neither staggy nor tough. Meat should have a light color and a fine grain, and should be frenched by placing each piece on end and using a frenching iron with teeth $\frac{1}{4}$ -in. in depth and $\frac{3}{8}$ -in. square at the base. Meat should be chilled before it is ready for frenching.

As little water as possible should be used on head and cheek meat. Product should be delivered on trays to cooler at frequent intervals, and should not be allowed to accumulate in containers or stand at warm temperatures.

Are your questions answered here?

MEAT *Canning* INFORMATION

Most meat canners today are turning out the best canned meats it is possible to produce. The result is that canned meat consumption is increasing, and increase is expected to continue.

Favorable response to quality products is not only encouraging some packers to increase canned meat production facilities and add to the canned meat line, but also to produce other canned foods in which meat may or may not be an ingredient.

THE NATIONAL PROVISIONER has published information on canning room layout and equipment and approximate costs for capacities of various sized plants—such as 14,400 cans per day, 28,800 cans per day and 57,600 cans per day—to assist the packer in his canning problems.

Dangers in meat canning without proper equipment and supervision are also outlined.

Subscribers may secure this information by filling out and sending in the following coupon, accompanied by 25c in stamps.

THE NATIONAL PROVISIONER:
407 So. Dearborn St., Chicago, Ill.

Please send me the report on "Meat Canning."

Name.....

Street.....

City..... State.....

(Enclosed find 25c in stamps.)

RENDERED BONE YIELDS

What are yields in rendering bones from regular cutter cows? An Eastern packer says:

Editor THE NATIONAL PROVISIONER:

We should like to know something about the yields in rendering bones from regular cutter cows.

It is not quite clear what information this inquirer desires. If his question is in regard to tallow, cutting room bones will yield up to 15 per cent. It may be as low as 7 per cent. Method of rendering, thoroughness with which they are cooked and character of bones will all have an influence. Bulk of such bones will probably yield about 10 to 12 per cent when rendered under pressure.

If hard bone were being produced the tallow yield would be around 8 per cent and the bone yield about 50 per cent. Tankage yield, if cooked under steam pressure, would be 40 to 42 per cent.

WASHING CALVES

An Eastern packer wants to know how calves should be cleaned after slaughter. He writes:

Editor THE NATIONAL PROVISIONER:

It seems to take a lot of time to clean the skins of calves after slaughter. Can you suggest a good way of doing this?

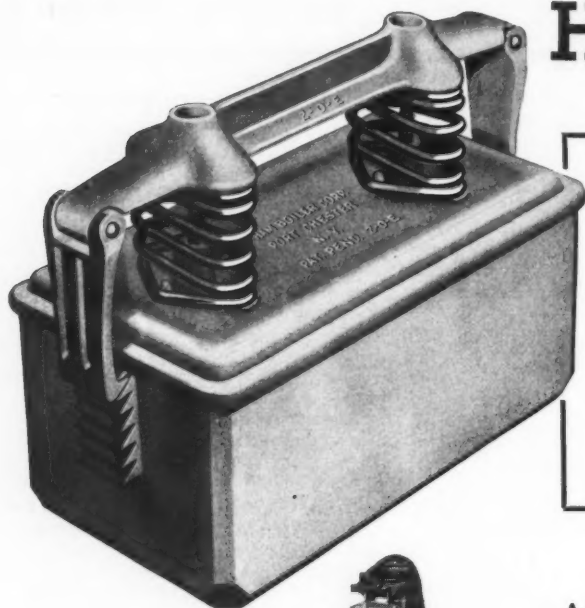
Making a good start is an important part of this operation. Calves will be cleaner if their holding pens are kept clean. Moreover, when possible, washing should start before slaughter by spraying the animals while they are still in the pens. This soaks the caked dirt and loosens it so that it is easier to remove later. Perforated pipes are laid on the floor of the pen and water under pressure sprayed upward to wash the stomachs of the calves.

After killing the calves may be railed through an enclosed chamber of galvanized iron, where water is sprayed on them from all angles. These chambers may have revolving brushes which work upon the skins simultaneously with the water sprays. Water at about 80 degs. F. is used for washing.

Calves may also be cleaned by hand with fountain brushes or high pressure sprays. A curry comb is used to loosen hard dirt and the calves are then re-washed. Spraying before slaughter, as mentioned above, will make either method of cleaning easier.

Want a good sausage-maker? See Classified page.

FACTS ABOUT ADELMANN HAM BOILERS

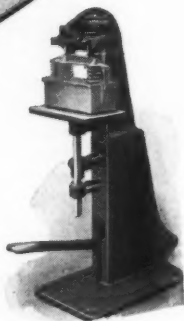


These facts do more than
confirm leadership
They tell you why your
choice should be
ADELMANN

To get perfect results from your Adelmänn Ham Boilers, use related Adelmänn Ham Boiling Equipment.

The Adelmänn Foot Press closes ham retainer covers with even, steady pressure. Assures well molded hams, speeds up operations. Ask for free trial!

The Adelmänn Washer cleans any size or shape boiler. Quick, economical, efficient. Helps produce clean hams that sell better, at higher profit. Ask for list of users, and free trial particulars.



Adelmänn was the pioneer of yielding springs and developer of this advancement. The new *elliptical* springs permit expansion during cooking, but also distribute the pressure over a wide area resulting in solid hams. Adelmänn developed the self-sealing cover that reduces shrink, improves quality. Only Adelmänn gives you the unique spring, cover, and ratchet bar assembly that eliminates cover tilting.

Adelmänn developments are *practical* developments—conceived, pioneered and perfected for better ham boiling results. Adelmänn Ham Boilers are easiest to handle, quickest to operate, simple to clean. They are truly "The Kind Your Ham Makers Prefer."

Adelmänn Ham Boilers are made of several metals, in many sizes. The most complete line available. Descriptions, specifications and trade-in schedules of Adelmänn Ham Boilers are listed in booklet "The Modern Method." Many helpful hints. *Write for your copy today!*

HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.

CHICAGO OFFICE: 332 South Michigan Avenue

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London
Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities
Canadian Representative: C. A. Pemberton & Co., Ltd., Toronto, Ont.

Plant Operations

Pointers for the Superintendent,
Engineer, Master Mechanic and
other Operating Executives

MEAT PLANT FUMIGATION

Hydrocyanic gas is recognized as one of the most effective fumigants to use in meat packing for the control of insect pests, rats, mice, etc. Development of a portable hydrocyanic gas generator is announced by the R. & H. Chemicals Department of E. I. du Pont de Nemours & Co., Inc., Wilmington, Del. Apparatus is a simple piece of equipment designed to produce the highly effective HCN gas from Cyanegg, du Pont sodium cyanide 96 per cent minimum.



GAS GENERATOR

Made in three sizes with fumigating capacities from 10,000 cu. ft. to 100,000 cu. ft. Greater safety is claimed by using this device, as the gas is generated outside building and introduced under door or through a suitable opening into space to be fumigated.

Among advantages claimed for fumigation with the new equipment is greater safety, for the apparatus is operated and controlled from outside the premises to be fumigated, making it unnecessary for the operator to be exposed to the gas at any time until ventilation. Operating economies are made possible by the use of only one piece of equipment, the generator.

Place to be fumigated is made ready for fumigation in the usual way. Generator is then carried or wheeled into position outside building. Gas outlet or hose is inserted under doorway or through a suitable opening. Generator is charged with 96 per cent sodium cyanide, sulfuric acid and water, and set into automatic operation. Generation of HCN gas begins immediately, and the slight pressure developed within generator is sufficient to force hot HCN gas into structure. After fumigation spent charge is dumped, generator is washed and cleaned and is then immediately available for another job.

Operating costs are claimed to be quite moderate, for each pound of sodium cyanide used in the generator can produce about 8 oz. of HCN gas—sufficient to fumigate 1,000 cu. ft. or more, depending upon conditions within premises to be fumigated. Generator is made in three sizes with fumigation capacity from 10,000 cu. ft. to 100,000 cu. ft., respectively. The maximum fumigation capacities can be obtained with a single charge. All of the generators, however, will operate efficiently with less-than-capacity charges, a desirable flexibility which permits fumigations of small areas.

TIRES ON FLOOR TRUCKS

Marked economies and increased operating efficiency are invariably reported by packers who have replaced steel wheels on floor trucks with ball-bearing, rubber-tired wheels. Loads are moved more easily with less labor, floors and equipment last longer, noise and vibration are reduced. By providing maximum cushioning for loads and absorbing floor irregularities damage to delicate products is largely eliminated. Packers using rubber-tired wheels on trucks in departments where floors are dry also report less dust and improved plant cleanliness, as concrete floors are not ground into dust.



ECONOMY IN PLANT TRUCKING

Packers are finding that it pays to equip floor trucks in the plant with rubber tired wheels, such as the Globe truck shown here.

Reduction in cost of floor maintenance is generally sufficient to justify expense of equipping trucks with rubber tired wheels.

In an Indiana plant pneumatic tires have been installed on trucks used to transport scales from points of use to testing and repair room and back again. When steel wheels were used on scale trucks, scales were frequently damaged or jarred out of adjustment during transportation. Since trucks with pneumatic-tired wheels have been in use this trouble never is experienced.

These tires should be kept soft, being inflated only sufficiently to enable them to carry the loads.

Recent Patents

New Devices Relating to the Meat
and Allied Industries on Which
U. S. Patents Have Been
Granted.

Spacers for Stacking Cut Meats.—Philip Schwary and John G. Watson, Portland, Ore., assignors, by direct and mesne assignments, of one twenty-fifth to William F. Watson, one-fifth to Mitchell Schwary, one-fifth to Louise Gilkey and four twenty-fifths to Mamie E. Watson, all of Portland. Two patents. One consists of a thin plate-like body of perforate, transparent material and hollow open-ended members of similar material. Other consists of a plurality of webs connected to one another in vertical edgewise relation and at right angles. Granted March 30, 1937. No. 2,075,472 and 2,075,473.

Shackle Stop.—William C. Meiser, Chicago, Ill., assignor to Industrial Patents Corp., Chicago. Mechanical means, including a rocker lever and a worm wheel, for evenly spacing shackles on a gravity rail. Granted April 27, 1937. No. 2,078,503.

Liberating Fatty Acids.—Eddy W. Eckey, Wyoming, and Charles C. Clark, St. Bernard, O., assignors to Procter & Gamble Co., Cincinnati, O. Method includes a reaction of strong acid with soap in mixture with fat. Granted December 29, 1936. No. 2,065,520.

Dressing Calves.—Beverly E. Williams and Leon L. Cadwell, Chicago, Ill., assignors to Industrial Patents Corp., Chicago. A method of treating calf carcasses by covering skinned surface with brine moistened cloth and thereafter inclosing the clothed carcass in a special paper bag. Granted April 6, 1937. No. 2,076,053.

Slicing Machine.—Harry H. McKee and Nicholas J. Dziedzic, Chicago, assignors to Industrial Patents Corp., Chicago. A machine for slicing meat and a conveyor for receiving slices in overlapped relation. Means are provided for compressing and compacting the slices in groups for convenience in handling and packaging. Granted April 13, 1937. No. 2,076,959.

Stabilization of Animal and Vegetable Fats and Oils.—James K. Hunt and George H. Latham, Wilmington, Del., assignors to E. I. du Pont de Nemours & Co., Wilmington, Del. Compositions comprising animal and vegetable fats and oils having incorporated therein a sugar amine compound in which the sugar radical contains at least 5 carbon atoms, one carbon atom being singly bonded to the amino nitrogen and to carbon and hydrogen solely, in an amount sufficient to inhibit deterioration of the fats and oils when they are placed in storage. Granted December 8, 1936. No. 2,063,602.

PACKER AND FOOD STOCKS

Price ranges of listed stock, June 2, 1937, or nearest previous date, compared with a week ago.

	Sales.	High.	Low.	Close.
	Week Ended,			
	June 2.	June 2.	June 2.	May 26.
Amal. Leather.	1,000	5 1/4	5 1/4	5 1/4
Do. Pfd.	100	40 1/4	40 1/4	40 1/4
Amer. H. & L.	2,000	7 1/4	7 1/4	7 1/4
Do. Pfd.	300	40 1/4	40 1/4	42
Amer. Stores.	1,400	19	19	19 1/2
Armour Ill.	15,050	11	10 3/4	11 1/4
Do. Pr. Pfd.	600	93 1/4	93 1/4	90 1/2
Do. Pfd.	100	105	105	105
Do. Del. Pfd.	300	108 1/4	108 1/4	109
Beechnut Pack.	200	109	109	109 1/4
Bohack, H. C.	25	7	7	7
Do. Pfd.	20	35	35	37
Chick. Co. Oil.	800	17 1/4	17 1/4	17 1/2
Childs Co.	1,500	12 1/4	12 1/4	13
Cudahy Pack.	200	38 1/4	38 1/4	39
First Nat. Strs.	900	42	42	41
Gen. Foods.	3,700	39 1/4	39 1/4	39 1/2
Gobel Co.	700	4 1/4	4 1/4	5
Gr. A. & P. Ist Pfd.	150	123 1/4	123 1/4	122
Do. New.	600	89	85	91 1/4
Hormel, G. A.	250	20	20	20
Hygrade Food.	200	3 1/4	3 1/4	4
Kroger G. & B.	4,100	19 1/4	19 1/4	19 1/2
Libby McNeill.	1,050	11 1/4	11 1/4	12
Mickelberry Co.	500	3 1/4	3 1/4	3 1/2
M. & H. Pfd.	30	4 1/4	4 1/4	4 1/2
Morrell & Co.	200	40	40	39 1/2
Nat. Leather.	3,700	5 1/4	5 1/4	5 1/2
Nat. Tea.	1,900	8	7 1/4	8 1/4
Proc. & Gamb.	1,700	58 1/4	58 1/4	59 1/4
Do. Pr. Pfd.	2,010	115 1/4	115 1/4	116
Rath Pack.	50	19 1/4	18 1/4	18 1/2
Safeway Strs.	2,020	35	34 1/2	34
Do. 5% Pfd.	20	97 1/4	97 1/4	97 1/2
Do. 6% Pfd.	400	111	110	110
Do. 7% Pfd.	390	111	111	111
Stahl Meyer.	3 1/2
Swift & Co.	3,050	24 1/4	23 1/4	24
Do. Intl.	1,550	31	30 1/4	30 1/2
Trunz Pork.	200	8	8	8 1/2
U. S. Leather.	1,400	9 1/4	9 1/4	10 1/4
Do. A.	800	17	16 1/4	17 1/4
Do. Pr. Pfd.	111
Wesson Oil.	1,200	47 1/4	47	48 1/4
Do. Pfd.	100	82	82	82
Wilson & Co.	7,500	9 1/4	9	9 1/4
Do. Pfd.	100	79	79	80

FINANCIAL NOTES

Sales of Great Atlantic and Pacific Tea Co. totaled \$907,370,991 during the fiscal year ended February 28 and net profit amounted to \$17,094,622, equivalent to a return of \$7.31 a share on common stock. This compared with sales of \$872,244,368 and net profit of \$16,593,252, or \$7.08 a share, in the fiscal year ended February 29, 1936 on common stock.

Quarterly dividend of 62 1/2 cents has been declared by First National Stores, payable July 1, to shareholders of record on June 10.

CHAIN STORE SALES

Sales of National Tea Co. for the first 20 weeks of 1937 totaled \$24,842,790, up 5.7 per cent from \$23,502,467 for the like period last year. Dollar volume during the four weeks ended May 22 amounted to \$4,497,374, a gain of 3.4 per cent over the corresponding period in 1936.

PORK CUTTING WASTE

Why is the pork trimming department foreman so important? Because this is where cutting floor waste shows up. Read chapter 6 of "PORK PACKING," The National Provisioner's latest book.

ILLINOIS SAUSAGE LAW

An amended form of the bill (H 594) to restrict ingredients used in sausage manufacture in Illinois was favorably reported out by the house committee on public health this week. The amended measure is less stringent than the version proposed earlier. It would allow the use of 1/20 of 1 per cent of sulphite by volume in fresh sausage in casings.

The amended bill would allow the use of 3 per cent added water or ice in uncooked sausage and 10 per cent added moisture in cooked sausage. It was originally proposed to restrict added moisture to 7 per cent.

Instead of forbidding use of binder flours (as was originally proposed) the measure would now allow the use of 3.5 per cent of grain, cereal or milk powder and would permit the use of cracklings and similar products under the same restrictions as imposed by the U. S. Bureau of Animal Industry.

Use of coal-tar dye, boric acid or borates, sulphites, sulphur dioxide, sulphurous acid or any other injurious substance would be prohibited, except that 1/20 of 1 per cent of sulphite by volume could be used in fresh sausage in casings.

SKINLESS FRANK COSTS

Packers who started production of skinless frankfurters with no other thought than that they were an interesting novelty, and probably never would be anything else, have frequently seen sales of their products expand until they have become important items in the sausage line.

There is a growing class of customers who, once made familiar with skinless franks, continue to demand them. These discriminating housewives prefer the product, regardless of any price differential above regular frankfurters, so that the skinless product rises out of the rut of price competition.

In every sales territory there is probably a potential demand for skinless franks great enough to justify producing them. They may be made with practically any formula, but it is claimed that for best results certain directions supplied by the manufacturers of cellulose casings used on these products should be followed.

What does it cost to handle skinless franks?

In a recent mailing piece of the Visking Corp. it is stated that a time study in 20 meat packing and sausage manufacturing plants now producing skinless frankfurters showed an average casing cost of 1c per lb. of product. Average cost for peeling skinless franks was not more than 1/2c lb. An experienced worker, it was stated, can easily link 120 lbs. of skinless franks or wieners per hour. An experienced peeler, the time study showed, can readily peel and box 110 lbs. per hour. These figures are based on 27/32 size casings.

6 Reasons why
So many Sausage
Manufacturers
Use and Recommend

**HALLMARK
KREEMKO
SAUSAGE FLOUR**

INSURES—

1. Reduced cost - increased yield.
 2. Improved flavor and appearance.
 3. A plumper sausage - juices absorbed and held.
 4. More nutritious loaves and sausages.
 5. Better texture and slicing quality.
 6. Retards souring and burning.
- Makes Better Loaves . . Better Sausages

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Sales Offices in all Principal Cities

For Better Packaging of Sausage and Prepared Meats Use SYLPHCASE K Casings

(Reg. U. S. Pat. Off.)



When quality meat mixtures are properly packaged, you have the retailers' cooperation as well as the approval and acceptance of the consumer. Better advertising, increased sales and profits must follow. SYLPHCASE K Casings are fully transparent. All the appetizing content of the meat mixture is visible, and your brand name printed thereon in bright colors gives to the product excellent advertising value. Of equal importance is the splendid keeping qualities of the casings.

SYLPHCASE K Casings Are Strictly Kosher

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Offices and Warehouses in Principal Cities
CANADA
Victoria Paper and Twine Co., Ltd.
Toronto and Montreal



To Market . . . To Market ... in 1921

IN 1921 the transportation of goods by motor truck was a well established local industry. But for almost a decade the perishable food industries had been demanding better truck bodies. Design and construction had steadily improved. The refrigerated body had become a fact. Still, no truck operator was completely satisfied, because refrigeration was wasted, the hauling range was short, it was hard to maintain low temperatures.

The deficiency was in the faulty insulation of truck body walls and roof. A better insulant was needed.

Then, in June, 1921, the truck pictured above rolled out of a body builder's plant. IT WAS THE MOST EFFICIENT REFRIGERATED TRUCK BODY ON WHEELS, because a new insulant—Dry-Zero Blanket Insulation—had been used.

This first truck to be insulated with Dry-Zero Blanket Insulation was used for ice cream deliveries. This new insulation aided the development of refrigerated transit and began to be adopted for all types of refrigerated bodies by body builders and engineers. They continued to use it—because hundreds of engineering tests and years of experience repeatedly proved Dry-Zero Insulation to be the most efficient commercial insulant known. It gives top efficiency to the truck body.

What qualities make Dry-Zero Insulation so efficient? There are five: Extremely low heat conductivity, Light weight, Moisture resistance, Rot resistance and Permanence.

Because Dry-Zero Insulation has these five qualities, body builders have used it in more and more truck bodies every year since it was first introduced in 1921. Regularly, these trucks carry safely to destination such highly perishable products as meat, ice cream, milk, beer, fish, fruit, candy, bakery goods, green groceries, cheese, flowers, ice and dry ice.

If you transport perishables, investigate Dry-Zero Insulation for yourself. Ask your body builder for his frank opinion. If you have a specific truck insulation problem on which you want information, submit it to us for an insulation analysis. Simply tell us the size of the body, the merchandise to be carried, the time in transit and the required temperature. There is no obligation. This engineering service is tendered to the motor transport industry to help make the handling of perishables more efficient and more economical.

DRY-ZERO
INSULATION
*The Most Efficient
Commercial Insulant Known*

DRY-ZERO CORPORATION, 222 North Bank Drive, Chicago, Ill., 687 Broadview, Ave., Toronto, Ont.

REFRIGERATION ☆

and Air Conditioning

PORK Cutting

Air Conditioning Will Prevent Condensation

IN AIR conditioning the pork cutting room two important factors must be taken into consideration—

- 1.—Temperature most suitable for workers' efficiency; and
- 2.—Dew point of the air.

Obviously it would be advantageous to hold temperature in this room below that of the coldest carcasses entering it, so that there would be no increase in temperature of the cuts. However, this would mean a temperature of around 35 degs. or lower, too low for workers' comfort and for accurate cutting.

Testing the Human Element

Packers usually have considered 55 degs. F. as the lowest temperature at which the pork cutting room could be held. Workers will complain, they say, and the quality of the work suffers when the temperature is lower.

Tests made recently in a Midwestern plant cast some doubt on the accuracy of this theory. Here temperature of cutting room was reduced slowly from day to day until 45 degs. was reached, with no complaints from the men and no noticeable lowering of the high standard of workmanship required in this department. This test led the packer in question to suspect that the point on the thermometer where worker comfort ends and quality of workmanship begins to deteriorate is probably much lower than heretofore has been supposed.

Thermometers were then hung in the room, where the men could note the temperature. Immediately complaints began to be heard. They continued until the temperature was brought back to 55 degs. When the thermometers were removed and the temperature again reduced under 50 degs. F. not a sign of discomfort was evidenced by anyone.

Dew Point Is Important

Regardless of the temperature maintained in the pork cutting room, however, dew point temperature of the air should be maintained below the temperature of the coldest carcass. If a hog carcass with a temperature of 35 degs. is brought into an atmosphere the

dew point temperature of which is 50 degs., moisture from the air will immediately condense on the cuts. During the process of condensation heat is extracted from the meat.

Perhaps this slight increase in temperature would not be particularly harmful, but when moisture is deposited on a piece of meat conditions are created favorable for growth of mold and bacteria. There is a safety consideration, therefore, in keeping cuts dry in the pork cutting room.

Inasmuch as a large percentage of the hog carcass—including shoulders, hams, and bellies—is wetted by being placed in cure shortly after leaving the pork cutting room, condensation on these cuts is not particularly harmful. The air conditioning system for the pork cutting room, therefore, must be planned for cuts that are to be sold fresh.

Unit coolers are well suited for air conditioning the pork cutting room and are being generally installed in this location. As in other rooms in the meat packing plant where dew point, temperature and humidity are factors in efficient preservation of product, the air-conditioning system must be planned by an air conditioning or refrigerating engineer if satisfactory performance is to be secured.

AIR CONDITIONING SAFETY

To the many generally-appreciated advantages of air conditioning in the meat packing plant must be added accident reduction, for in air-conditioned plants there are fewer accidents than in similar factories where air conditioning is not used.

This fact was reported by Dr. Alexis A. Berestneff, engineer of the Carrier Corp., before a recent meeting of the Engineers Club of Hampton Roads, Va., attended by members of the Virginia Chapter of the American Society of Civil Engineers, American Institute of Electrical Engineers, Hampton Roads Chemists Club, American Society of Mechanical Engineers and the American Institute of Architects.

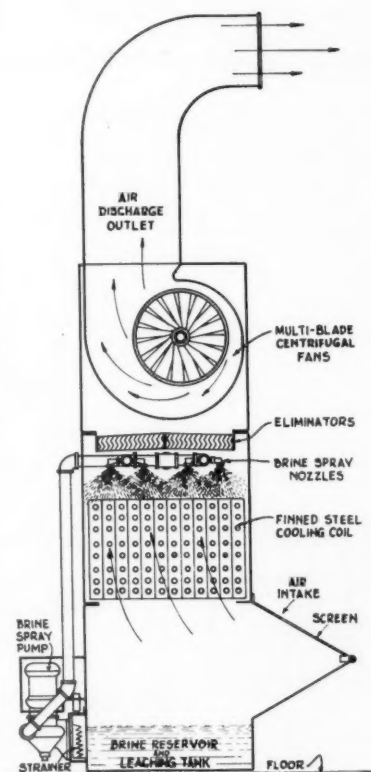
"Regarding human beings," Dr. Berestneff said, "the combined influence of air temperature, humidity and air motion is responsible for what we call a feeling of comfort, which has its origin in a physiological state of body. This explains why the feeling of greater or less comfort is also accompanied by higher or lower efficiency of human beings occupied with either mental or physical work."

"It also explains the fact that number of accidents statistically observed in factories, mines and other industries rises or drops with decrease or increase of the feeling of comfort, which results from greater or lesser physiological depression felt by the body, and gain or loss of the faculty of self preservation."

Dr. Berestneff noted that temperature, humidity and purity of air "have an independent and great influence on the state of health of human beings, the improper conditions being often the cause of numerous diseases and deaths."

Dr. Berestneff explained that technical progress was a constant battle against nature by fighting against disease, ill health and other disastrous elements.

"We fight epidemics and floods; we fight against wars because they cause damage, suffering and death," he said. "It must be realized that improper air



AIR CONDITIONING UNIT

Section through a unit cooler showing working parts. Air is drawn in at bottom through a brine spray chilled by direct expansion coils and discharged into room through an outlet at top.

ELIMINATES CONDENSATION

New Type

AIR BLAST FAN!

Lowers your
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Totally Enclosed Ball Bearing Motor

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conditions, through inefficiency, accidents, disease and spoilage cause more damage, more suffering and more deaths than many other disastrous elements of nature. Air conditioning gives us the weapon to fight this disaster."

REFRIGERATION NOTES

A cold storage locker plant is being started at Torrington, Wyo., by Earl Marquand.

Sharon Coal & Ice Co., Sharon, Pa., is remodeling its warehouse for cold and dry storage.

Gresham Packing Co., Gresham, Ore.,

is opening a cold storage warehouse.

Bridgeport Cold Storage Co., Bridgeport, Neb., is installing locker service.

Opelousas chamber of commerce, Opelousas, La., is interested in erection of a cold storage plant.

Club Cold Storage Co., Kent, Wash., plans a cold storage plant with 1,500 lockers.

Ben Prince of Oroville, Wash., plans to install cold storage lockers in his store.

W. Allen will open cold storage locker plant at Selah, Wash.

J. C. Schurr will install a 630 locker refrigerated storage plant in his store at Grinnell, Ia.

THIS YEAR

**GIVE BOTH YOUR PURSE
AND PRODUCT A BREAK!**

GENUINE

KOLD-HOLD

The Ideal Truck Refrigeration

will save much more than its cost in a single season, completely protect your product in transit, and deliver it in the pink of condition.

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BIG INSULATION ORDER

One of the year's largest orders for low temperature insulation has recently been filled by Mundet Cork Corp.—40 carloads of cork and one carload of cork pipe covering supplied and installed in the new cold storage plant of the Port of Mobile, rated as one of the most modern plants in the country. Refrigerated warehouse is a 5-story, reinforced concrete building with brick curtain walls. Refrigerated space is divided into large coolers and sharp freezers designed to serve the varying requirements of perishable products moving through the port. Approximate capacity of this new cold storage plant is 250 carloads.

MASTERCRAFT TRUCK BODIES



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In the preparation of food products correct temperature plays an important role. . . It improves the appearance of your product. . . It reduces the expense of equipment operation.

In Motoco Thermometers all delicate parts have been eliminated—movements are solid liquid filled and all metal used is non-ferrous. Accurate temperature indication is not a problem when you use Motoco.

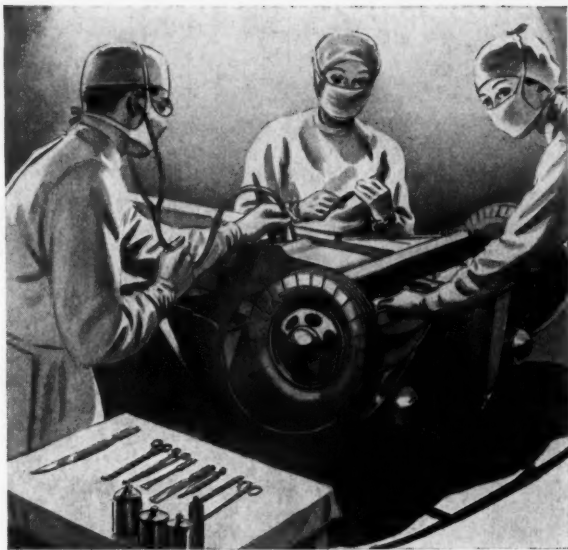
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DIAL
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*But a Standard Oil Engineer can do
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FILL THE PACKAGE uniformly – accurately EVERY TIME!

Because the Votator precisely controls the amount of air incorporated in lard and vegetable shortening, the product is always the same. The *volume per pound* doesn't vary. Your packages ~~are~~ *always* filled to *exactly* the same level. The thrifty housewife knows she always gets full measure. You have no problem in getting full weight into every package. With

THE VOTATOR

you can set the controls to deliver the product *exactly as you want it*—and the machine will keep on delivering that same *product*, day after day and month after month.

But that's only a minor detail—the **BIG** idea is that the finished product is unmistakably superior to that made by any other process—whiter, creamier, more uniform, more free from greasiness and lumpiness—*better in every way*.

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PROVISIONS AND LARD ★

WEEKLY MARKET REVIEW

A DECREASE in lard stocks and continued moderate hog runs gave strength to the futures market for lard during the past week and prices gained $\frac{1}{4}$ c or more. The movement was aided at times by firmness in hog values. Packinghouse and commission house interests were on both sides of the market. There was some lifting of hedges against cash business but also some additional new hedging pressure at times.

Commission house speculative absorption was very apparent but some houses were selling late lard months against purchases of cottonseed oil futures. At mid-week, the open interest in lard futures was 145,050,000 lbs. at Chicago compared with 145,150,000 lbs. the previous week.

The Western market reported better cash lard demand this week and it is evident from statistics that recent cash trade has been on a somewhat better scale than reported. Stocks of lard at Chicago during May decreased 6,155,000 lbs., but totaled 118,026,000 lbs. compared with 46,297,000 lbs. last year. Stocks of lard at seven western packing points during May decreased 12,360,000 lbs. to a total of 144,189,000 lbs.

The statistics materially encouraged those inclined to operate on the constructive side of the market. It was generally admitted, however, that a great deal depends upon the attitude of the hog raiser in marketing his hogs and whether or not lard stocks continue to dwindle.

Hog Receipts Moderate

Receipts of hogs at Western packing points last week totaled 200,400 head compared with 187,200 head the previous week and 274,000 head the same week last year. The average price of hogs received at Chicago at the outset of the week was 11.15c compared with 11.45c the previous week, 9.75c a year ago, 9.80c two years ago, and 3.20c three years ago. The average weight of hogs received at Chicago last week was 244 lbs. compared with 247 lbs. the previous week, 249 lbs. the same week last year, and 242 lbs. two years ago.

Top hogs at Chicago at mid-week were at 11.75c against 12.05c the previous week.

Some in the trade were inclined to look for a pickup in hog marketings with the approaching end of corn planting. Private crop experts estimated that 99,000,000 acres have been seeded to corn compared with 100,200,000 seeded in 1936, of which 92,495,000 acres were harvested. The 1928-32 five-year average harvested corn area was 103,341,000 acres.

The market paid little attention to re-

newed unsettlement abroad or to rumors of a change in the gold price.

Corn and Hog Prices

The corn-hog ratio was not greatly improved during the week. The cash corn price eased somewhat after the May delivery went off the board but hog prices also lost some ground. The corn-hog ratio is not expected to improve materially until another crop has been raised.

PORK.—Demand was fair at New York and the market was steady. Mess was quoted at \$29.00 per barrel; family, \$32.25 per barrel, and fat backs, \$24.00 @27.00 per barrel.

LARD.—Demand was fairly good and the market was firmer at New York. Prime western was quoted at 12.80c@12.90c; middle western, 12.70@12.80c; New York City in tierces, 12 $\frac{1}{2}$ @12 $\frac{1}{2}$ c, in tubs, 13 $\frac{1}{4}$ @13 $\frac{1}{2}$ c; refined continent, 13 $\frac{1}{2}$ c; South America, 13 $\frac{1}{2}$ c; Brazil kegs, 13 $\frac{1}{4}$ c, and shortening in carlots, 13c, smaller lots, 13 $\frac{1}{4}$ c.

At Chicago, regular lard in round lots was quoted at 12 $\frac{1}{2}$ c under July; loose lard at 25c under July and leaf lard at 12 $\frac{1}{2}$ c under July.

(See page 41 for later markets.)

BEEF.—Demand was fair and the market steady at New York. Family was quoted at \$23.00@24.00 per barrel.

MARKET Trends

Hog slaughter under federal inspection at the eight principal markets during the four weeks ended May 28, 1937, totaled 766,630 head, against 1,029,546 head in the four weeks ended May 29, 1936, less than two-thirds as many.

✦ ✦ ✦

Average cost of hogs to packers during May was from \$1.03 per cwt. higher at E. St. Louis to \$1.31 per cwt. higher at Kansas City. Chicago hogs cost \$1.15 per cwt. more, Omaha \$1.14 more and St. Paul \$1.20 more.

✦ ✦ ✦

Approximately 17,000 fewer cattle arrived at seven leading Western markets during the first four days of this week compared with the same time a year ago.

✦ ✦ ✦

For the first time this year canned ham imports for week ended May 29 were smaller than imports in the like period a year earlier. Imports totaled 541,342 lbs., compared to 586,244 lbs. a year ago.

STORAGE STOCKS DECLINE

Stocks of all pork meats and lard declined at the seven principal markets during May, but remain well above those of a year ago. However, with an anticipated shortage in hogs during the summer—which the U. S. Department of Agriculture predicts as a result of limited grain feeds and the holding back of sows and gilts for fall farrowing—it would appear that the long-awaited demand for these products had arrived.

May hog slaughter showed a sharp decline from that of May, 1936, which necessitated drawing on storage stocks to meet current needs. Pickled ham stocks dropped 10 million lbs., pickled picnics 5 million lbs. and lard more than 12 million lbs. Lard stocks are still more than double those of May 1, 1936.

Total meat stocks at 207,300,000 lbs. at these seven points show a decline of 26,500,000 lbs. during the month, but are 63,000,000 lbs. above those of a year ago. Fewer and lighter hogs, some reduction in beef available and good consumer buying power should indicate a satisfactory outlet for meat and lard now in cure or in the freezer.

Stocks at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on May 31, 1937, with comparisons as especially compiled by THE NATIONAL PROVISIONER:

	May 31, '37.	Apr. 30, '37.	May 31, '36.
Total S. P. meats	154,883,785	174,634,813	100,114,328
Total D. S. meats	35,205,714	35,267,398	33,239,155
Other cut meats	17,256,908	21,067,735	11,080,629
Total all meats	207,346,407	233,999,946	144,434,112
P. S. lard	128,982,058	137,272,585	48,928,390
Other lard	15,207,345	19,277,535	11,692,496
Total lard	144,189,403	156,550,120	60,620,886
S. P. regular hams	30,433,922	34,830,886	23,302,251
S. P. skinned hams	60,198,721	65,778,311	31,316,223
S. P. bellies	48,323,509	52,352,057	36,615,730
S. P. picnics	15,875,633	21,587,559	8,682,124
D. S. bellies	24,903,204	25,850,497	23,050,412
D. S. fat backs	9,477,996	11,453,530	9,220,399

GERMAN MEAT TRADE

Government-controlled meat prices in Germany remained constant during April, with cattle and hog marketings at 101,000 and 612,000 head respectively. Cattle and sheep receipts were larger than in March, but hog and calf marketings declined. Hog census of March 3 showed 22,600,000 hogs in Germany, a gain of about 1,400,000 head, or 6.6 per cent over the like date in 1936. Live-stock imports for the first three months of 1937 totaled 149,817 head or 16 per cent above 1936.

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Hog Cut-Out Results

PRODUCT values, particularly on heavier weight hogs, were somewhat lower this week as were live hog costs. In the case of good light hogs, cutting results were better than a week ago but the heaviest average shown in the test on this page gave less satisfactory results than last week.

Hog receipts for the three-day period, Monday being a holiday, were nearly as heavy as the numbers received in four days a week ago but are only about 75 per cent of the receipts of this time last year. Week's top at \$11.75 was paid liberally for good butchers weighing from 210 to 270 lbs., although some discrimination was made toward the close of the period against hogs weighing over 250 lbs. because of trade preference for light weight cuts.

Fresh pork market at Chicago and at large Eastern consuming centers showed some weakness on many of the heavier weight cuts and buying was not as aggressive as might have been expected in view of general weather conditions and the small offerings available. Good movement of frozen product had some influence on demand for fresh cuts.

The test on this page is worked out on the basis of average costs and credits at Chicago, yields being based on good hogs given the usual packer dress. Handling costs are also based on average expenses at Chicago.

CANADA'S PORK EXPORTS UP

Canadian cured and fresh pork, enjoying practically unlimited entry, has helped to fill the deficiency in the British market caused by the reduction in shipments from the United States, according to the U. S. Bureau of Agricultural Economics. In 1928-29 the United States supplied about 15 per cent of the United Kingdom's cured pork imports and 80 per cent of ham imports and Canada supplied only 3 per cent and 9.5 per cent, respectively. In 1935-36 Canada shipped over 16 per cent of the total and 37 per cent of the ham imports, while the United States supplied 5 per cent and 53 per cent, respectively.

LIVESTOCK COST AND YIELD

Kinds of livestock slaughtered, cost and yield, with comparisons, April, 1937:

	Apr., 1937.	Mar., 1937.	Apr., 1936.
Average live cost per 100 lbs.:			
Cattle	8.22	7.65	6.81
Calves	7.99	7.89	7.59
Hogs	9.92	9.99	10.34
Sheep and lambs	10.92	10.99	9.78
Average yield, per cent:			
Cattle	53.88	53.05	54.43
Calves	58.50	58.67	57.40
Hogs	75.27	75.08	76.23
Sheep and lambs	46.78	45.91	46.71
Average live weight, lbs.:			
Cattle	908.50	912.45	931.52
Calves	163.53	165.09	166.99
Hogs	217.47	219.64	230.87
Sheep and lambs	86.90	89.57	87.80

CHICAGO PROVISION STOCKS

Stocks of meat and lard on hand in Chicago are reported as of May 31, 1937, as follows:

	May 31, 1937.	Apr. 30, 1937.	May 31, 1936.
Pork, brls.	20,358	25,439	20,724
P. S. lard, lbs. 114,293,030	118,908,785	40,613,483	
Other lard, lbs. 3,733,998	5,273,371	5,684,824	
D. S. Cl. Bellies, ¹ lbs. 12,044,506	13,135,664	10,691,008	
D. S. Rib Bellies, ¹ lbs. 904,949	940,467	1,303,500	
Ex. Sh. Cl. Sides, ¹ lbs. 1,300	3,200	4,200	
D. S. Sh. fat backs, lbs. 3,907,632	4,799,367	3,769,739	
D. S. Shldrs., lbs. 70,214	61,171	149,604	
S. P. hams, lbs. 14,277,413	17,068,858	10,154,027	
S. P. Skind. hams, lbs. 28,347,337	30,647,777	13,623,315	
S. P. Bellies, lbs. 23,306,090	26,432,818	18,178,012	
S. P. picnics, S. P. Boston Shldrs., lbs. 8,640,102	11,504,163	4,440,401	
S. P. Shldrs., lbs. 18,000	13,000	42,000	
Other cut meats, lbs. 10,454,490	13,301,798	6,181,008	
Total meats, lbs. 101,972,113	117,908,283	68,545,813	

¹Made since Oct. 1, 1936.

CANADIAN STORAGE STOCKS

Stocks of meat in Canada:

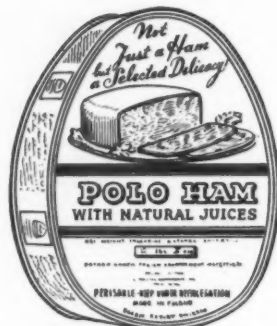
	May 1, '37, lbs.	Apr. 1, '37, lbs.	5-yr. May 1 av., lbs.
Beef	14,065,323	15,735,359	11,989,696
Veal	2,107,848	2,071,843	1,550,723
Pork	57,927,953	54,956,837	40,905,944
Mutton & lamb.	3,251,864	1,660,734	2,243,615

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.
180-220 lbs.			220-260 lbs.			260-300 lbs.			
Regular hams	14.00	19.4	\$ 2.72	13.70	19.1	\$ 2.62	13.40	18.9	\$ 2.53
Picnics	5.70	14.6	.83	5.40	14.3	.77	5.10	13.8	.70
Boston butts	4.00	21.7	.87	4.00	21.7	.87	4.00	21.7	.87
Loins (blade in)	9.80	24.4	2.39	9.50	22.3	2.12	9.00	20.4	1.84
Bellies, S. P.	11.00	18.9	2.08	9.70	18.5	1.79	3.10	18.1	.56
Bellies, D. S.				2.00	15.4	.31	9.40	15.4	1.45
Fat backs	1.00	10.6	.11	3.00	11.0	.33	5.00	12.1	.61
Plates and jowls	2.50	10.7	.27	2.50	10.7	.27	3.00	10.7	.32
Raw leaf	2.10	12.1	.25	2.20	12.1	.27	2.10	12.1	.25
P. S. lard, rend, wt.	11.80	12.3	1.45	11.60	12.3	1.43	10.70	12.3	1.32
Spareribs	1.60	14.2	.23	1.60	14.2	.23	1.50	14.2	.21
Trimnings	3.00	14.0	.42	2.80	14.0	.39	2.70	14.0	.38
Feet, tails, neckbones	2.00		.09	2.00		.09	2.00		.09
Offal and misc.43			.43			.43
TOTAL YIELD AND VALUE	68.50		\$12.14	70.00		\$11.92	71.00		\$11.56
Cost of hogs per cwt.		\$11.44			\$11.53			\$11.48	
Condemnation loss05			.05			.05	
Handling & overhead81			.73			.68	
TOTAL COST PER CWT ALIVE		\$12.30			\$12.31			\$12.21	
TOTAL VALUE		12.14			11.92			11.56	
Loss per cwt.16			.39			.65	
Loss per hog32			.94			1.82	

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Ask for samples!

LIST OF PRODUCTS

Dry Essence of Natural Spices—Individual or blended	Premier Curing Salt
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NO GUESSWORK — *Self Measuring*

Equipped for artery and spray pumping. Artery pumping insures uniform distribution of cure and better flavor. Pickled meats ready for sale in 48 hours! Accurately pumps ½ pint each stroke. No metering; no guesswork. Built to last! Send for details!

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SALEM TOOL CO., SALEM, OHIO

Arbogast & Bastian Company

MEAT PACKERS and PROVISION DEALERS

WHOLESALE SLAUGHTERERS OF

CATTLE, HOGS, SHEEP AND CALVES

U. S. GOVERNMENT INSPECTION

ALLENTOWN, PA.



PORK PRODUCTS—SINCE 1876

The H. H. MEYER PACKING CO.

Cincinnati, Ohio

PORK PRODUCTS EXPORTS

Exports of provisions from Atlantic and Gulf ports originating in the United States and Canada:

To	Week ended May 29, 1937.	Week ended May 30, 1936.	Nov. 1, 1936 to May 29, 1937.
PORK.			
United Kingdom	5	50	10
Continent	5	50	250
Total	5	50	260
BACON AND HAM.			
United Kingdom	770	700	86,545
Continent	13	13	72
Sth. and Cth. America	21	1	212
West Indies	2	2	20
B. N. A. Colonies	2	2	3
Other Countries	772	716	86,853

LARD.			
United Kingdom	4,937	2,050	58,375
Continent	104	113	2,133
Sth. and Cth. America	114	200	812
West Indies	143	167	3,308
B. N. A. Colonies	137	137	137
Other Countries	5,301	2,531	64,771

TOTAL EXPORTS BY PORTS.

From	Pork	Bacon and Ham	Lard
	bbls.	M lbs.	M lbs.
New York	5	97	452
Philadelphia	37	37	37
New Orleans	257	257	257
Montreal	673	4,554	1
Halifax	2	2	1
Total Week	5	772	5,301
Previous Week	978	2,081	2,081
2 weeks ago	1,295	2,762	2,762
Cor. week 1936	50	716	2,531

SUMMARY NOV. 1, 1936 TO MAY 29, 1937.

	1936 to 1937.	1935 to 1936.	Increase.	Decrease.
Pork, M lbs.	52	224	172	
Bacon and Ham, M lbs.	86,853	59,500	27,346	
Lard, M lbs.	64,771	56,721	8,050	

MEAT IMPORTS AT NEW YORK

For week ended May 29, 1937:

Point of origin.	Commodity.	Amount Lbs.
Argentina	Dry salt bellies.	61,936
	Canned corned beef.	194,796
	S. P. boneless butts.	32,926
	Tinned cooked ham.	14,981
	Edible tallow.	110,385
Brazil	Canned roast beef.	126,000
	Smoked bacon.	7,313
	Fresh chilled pork.	1,501
	Fresh chilled calf livers.	3,240
	Fresh frozen beef.	12,578
	Fresh chilled calves.	19,533
Denmark	Cooked ham in tins.	8,792
	Liverpaste in tins.	431
England	Tinned meat paste.	267
Estonia	Cooked ham in tins.	110
	Luncheon meat in tins.	72
Germany	Smoked sausage.	11,067
	Dry salt bellies.	10,750
Holland	Cooked ham in tins.	70,920
	Smoked ham.	4,639
Hungary	Cooked ham in tins.	23,956
Italy	Salami.	1,378
Latvia	Cooked ham in tins.	66
Lithuania	Fresh frozen pork cuts.	22,147
	Cooked picnics in tins.	6,486
	Smoked ham.	992
	Smoked bacon.	5,596
Paraguay	Canned corned beef.	3,900
Poland	Cooked ham in tins.	422,303
	Luncheon meat.	53,352
	Tinned cooked pork loins.	2,328
	Fresh frozen pork loins.	86,408
Rumania	Cooked ham in tins.	209
Sweden	Fresh frozen pork sides.	765
	Smoked sausage.	551
Switzerland	Bouillon cubes.	4,635
	Soup tablets.	2,139
Uruguay	Canned roast beef.	154,800
	Canned corned beef.	259,200

CHICAGO PROVISION MARKETS

Reported by The National Provisioner Daily Market Service

FUTURE PRICES

SATURDAY, MAY 29, 1937.

	Open.	High.	Low.	Close.
LARD—				
May	12.37½	12.37½	12.25	12.32½b
July	12.45	12.45	12.40	12.42½
Sept.	12.75	12.75	12.65	12.72½ax
Oct.	12.72½	12.72½	12.62½	12.70ax
Dec.	12.65	12.65	12.62½	12.62½
Jan.	12.60	12.60	12.60	12.60
CLEAR BELLIES—				
May				16.05n
July				16.50ax
Sept.				16.95n

MONDAY, MAY 31, 1937.

Holiday. No market.

TUESDAY, JUNE 1, 1937.

LARD—				
July	12.42½	12.50	12.42½	12.50ax
Sept.	12.65-60	12.77½	12.60	12.75ax
Oct.	12.60	12.75	12.60	12.72½
Dec.	12.60	12.72½	12.57½	12.67½b
Jan.	12.60	12.70	12.60	12.70ax
CLEAR BELLIES—				
July				16.50ax
Sept.	16.95			16.95

WEDNESDAY, JUNE 2, 1937.

LARD—				
July	12.60-62½	12.65	12.60	12.60
Sept.	12.80	12.90	12.80	12.82½b
Oct.	12.80	12.87½	12.80	12.80-82½
Dec.	12.85-82½	12.85	12.70	12.70
Jan.	12.80	12.80	12.75	12.75
CLEAR BELLIES—				
July	16.45			16.45
Sept.	16.95	17.00	16.95	17.00

THURSDAY, JUNE 3, 1937.

LARD—				
July	12.55	12.55	12.52½	12.55
Sept.	12.77½	12.80	12.75	12.77½
Oct.	12.75	12.77½	12.75	12.77½
Dec.	12.62½-60	12.67½	12.60	12.67½
Jan.	12.65	12.65	12.65	12.65b
CLEAR BELLIES—				
July	16.40			16.40
Sept.	17.00			17.00

FRIDAY, JUNE 4, 1937.

LARD—				
July	12.47½	12.50	12.45	12.50ax
Sept.	12.75-70	12.75	12.67½	12.75ax
Oct.	12.70	12.72½	12.67½	12.72½b
Dec.	12.60	12.62½	12.60	12.62½b
Jan.	12.60-57½	12.62½	12.55	12.62½b
CLEAR BELLIES—				
July	16.40	16.40	16.25	16.25
Sept.	17.00	17.00	16.90	16.90ax

Key: ax, asked; b, bid; n, nominal; —, split.

CANADIAN EXPORTS TO U. S.

	Apr. 1937.	4 mos. 1937.	4 mos. 1936.
Cattle, No.	11,305	70,939	69,608
Calves, No.	8,443	23,054	9,001
Hogs, No.	1,126	23,523	22,639
Sheep, No.		201	108
Beef, lbs.	144,100	550,600	856,600
Bacon, lbs.	221,600	953,800	507,200
Pork, lbs.	1,127,100	5,984,000	3,239,800
Mutton & lamb, lbs.		6,500	
Canned meat, lbs.	327	497	493
Lard, lbs.		200	500
Lard compound, lbs.	100	300	117,300

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of May 29, 1937, totaled 451,520 lbs.; greases 226,200 lbs.; stearine 24,000; tallow none.

CASH PRICES

Based on actual carlot trading Thursday, June 3, 1937.

REGULAR HAMS.		
Green.		*S.P.
8-10	19½	19½
10-12	19½	19½
12-14	19½	18½
14-16	19½	18½
16-18 Range	19½	
BOILING HAMS.		
Green.		*S.P.
16-18	19½	18½
18-20	19½	18½
20-22	19½	18½
16-20 Range	19½	
16-22 Range	19½	

SKINNED HAMS.

Green.		*S.P.
10-12	20½	20
12-14	20½	19½
14-16	20	19
16-18	19½	18½
18-20	19½	18½
20-22	19	17½
22-24	17½	17½
24-26	17	17
26-30	16	16
30 and up.	16	15½

PICNICS.

Green.		*S.P.
4-6	15	14½
6-8	14½	14½
8-10	14	13½
10-12	14	12½
12-14	14	12½

Short Shank ½c over

BELLIES.

(Square cut seedless)
(S. P. ¼c under D. C.)

Green.		*D.C.
6-8	19½	20
8-10	19½	20
10-12	19½	19½
12-14	19	19½
14-16	18½	18½
16-18	18½	18½

*Quotations represent No. 1 new cure.

D. S. BELLIES.

Clear.		Rib.
14-16	16½	
16-18	16½	
18-20	16½	
20-25	16½	15½
25-30	16½	15½
30-35	16½	15½
35-40	16½	15½
40-50	16½	15½

D. S. FAT BACKS.

		@11½
6-8		@12
8-10		@12½
10-12		@12½
12-14		@13½
14-16		@13½
16-18		@14½
18-20		@14½
20-25		@15½

OTHER D. S. MEATS.

Extra Short Clears.	35-45	16½n
Extra Short Ribs.	35-45	16½n
Regular Plates	6-8	12½
Clear Plates	4-6	10½
Jowl Butts		12½b
Green Square Jowls.		13½
Green Rough Jowls.		12½

LARD.

Prime Steam, cash.	12.42½n
Prime Steam, loose.	12.30
Refined, boxed, N. Y.—Export.	unquoted
Neutral, in tierces.	14.50n
Raw Leaf	12.50n

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended May 29, 1937, were as follows:

	Week May 29	Previous Week	Same Week '36.
Cured meats, lbs.	16,824,000	15,942,000	18,167,000
Fresh meats, lbs.	47,714,000	41,671,000	34,351,000
Lard, lbs.	2,861,000	2,088,000	1,359,000

Week Ending June 5, 1937

Page 35

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NUCHAR

West Virginia Pulp & Paper Company

**418 Schofield Bldg.
CLEVELAND, OHIO**

The National Provisioner

TALLOW AND GREASES ★

WEEKLY MARKET REVIEW

TALLOW.—A steadier tone prevailed in the market at New York during the past week but there was no particular demand. Turnover was estimated at 200,000 to 300,000 lbs. of extra at 8½c, f.o.b., or unchanged from previous sales. There appeared to be more buying interest from dealers than from soapers, but there was less selling pressure from producers and subsequently sellers were asking 8½c, f.o.b.

Reports indicated that trade in finished soap products was comparatively moderate but firmness in lard and steadiness in oils gave tallow some support. South American tallow was fully ½c out of line at New York.

At New York, special was quoted at 8c; extra 8½@8¾c, and edible, 8½@9c.

On the New York Produce Exchange, tallow futures were quiet but steadier during the week. Prices gained 10 to 15 points but the market marked time pending developments.

At Chicago, the tallow market was firm and offerings were very limited. One large buyer raised his bid on Thursday on prime packers tallow to 8¾c, Chicago, Cincinnati and Kansas City, and a local bid of 8¾c was reported. Edible tallow was quoted on Thursday at 9@9¼c; fancy, 9c; prime packers, 8¾@8¾c; special, 8½c bid, and No. 1, 8¼@8½c.

There was no London tallow auction this week.

At Liverpool, Argentine tallow dropped 9d during the week to 25s 3d. Australian tallow, June shipment, was off 3d on the week at 24s 9d.

STEARINE.—The market was firmer at New York as a result of some improvement in demand. The last sales were reported at 9½c for oleo, a gain of ½c for the week.

At Chicago, the market was steady with oleo quoted at 9½@9¾c.

OLEO OIL.—Trade was rather routine at New York and the market was without notable change. Extra was quoted at 11¼@12c; prime, 11¼@11½c, and lower grades, 10¼@11¼c.

At Chicago, the market was steady with extra quoted at 11¼c.

(See page 41 for later markets.)

LARD OIL.—The market was quiet but steady at New York. No. 1 barrels were quoted at 12¼c; No. 2, 12c; extra, 13c; extra No. 1, 12½c; prime, 14¼c, and extra winter strained, 13¾c.

NEATSFOOT OIL.—Demand was moderate and the market unchanged at New York. Cold test was quoted at 18¾c; extra, 12¾c; extra No. 1, 12½c; pure, 13½c, and special, 13¼c.

GREASES.—The grease market at New York was quiet and steady but featureless. What interest appeared

was routine in character. Offerings were not large and were steadily held. On the other hand, soapers continued to mark time pending developments and were apparently comfortably supplied for the immediate future. The last business in yellow and house grease was at 7¾c. Tallow held and displayed a slightly steadier feeling but both sides were inclined to go slow in the grease market awaiting developments.

At New York, choice white grease was quoted at 8¾@8¾c; A white, 8¼@8¾c; B white, 8½@8¼c, and yellow and house, 7¾@8c.

At Chicago, greases were firm with offerings limited. Choice white grease was quoted on Thursday at 9½c; A white, 8¾c; B white, 8½c; yellow, 8¼@8½c, and brown, 7¾@8c.

BY-PRODUCTS MARKETS

Chicago, June 3, 1937.

Blood.

Blood market easy.

	Unit
	Ammonia.
Unground	\$3.25

Digester Feed Tankage Materials.

Feeding tankage market quiet at quoted prices. Good grades 6 to 10 unground \$3.40@3.60 and 10c, still other grades moving at \$3.00@3.10 & 10c.

Unground, 10 to 12% ammonia...	\$3.25@3.35 & 10c
Unground, 6 to 10%, choice quality	@3.70 & 10c
Liquid stick	@2.60

Packhouse Feeds.

Market for animal feeds quiet and unchanged.

	Carlots.	Per ton.
Digester tankage meat meal, 60%...	\$	@52.50
Meat and bone scraps, 50%		@50.00
Raw bone meal for feeding	40.00@45.00	

Bone Meals (Fertilizer Grades).

Market somewhat stronger at quoted prices for 3 & 50 f.o.b. Missouri river production points in new bags and the 2 & 27 f.o.b. Chicago.

	Per ton.
Steam, ground, 3 & 50	\$ @27.00
Steam, ground, 2 & 27	@22.50

Gelatin and Glue Stocks.

Market for glue stocks largely nominal. Prices c.a.f. Chicago.

	Per ton.
Calf trimmings	\$ @37.50
Pickled sheep trimmings	@37.50
Sinews, plaxies	@32.00
Cattle jaws, skulls and knuckles	@35.00
Hide trimmings	@30.00
Pig skin scraps and trim, per lb., l.c.l.	5 @ 5½c

Fertilizer Materials.

Market nominal. Prices f.o.b. Chicago.

High grd. tankage, ground,	10@11½ am.	\$3.25@ 3.35 & 10c
Bone tankage, ungrd., low gr.,	per ton	@25.00
Hoof meal		@ 8.50

Dry Rendered Tankage.

Light offerings of low grade material at 80@82½c, Chicago. Market steady. High protein product slow at quoted prices.

Hard pressed and Expeller unground	per unit protein	@ .70
Soft prod., pork, ac. grease & quality, ton		@50.00
Soft prod., beef, ac. grease & quality, ton		@45.00

Horns, Bones and Hoofs.

Market for bones continues steady. Good demand for house run hoofs at quoted prices for prompt and forward.

	Per ton.
Horns, according to grade	\$45.00@75.00
Cattle hoofs	50.00@52.50
Junk bones	24.00@25.00

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Animal Hair.

Animal hair market quiet, offerings light.

Coll and field dried hog hair	2½ @ 4½c
Processed, black winter, per lb.	7c @ 9c
Cattle switches, each	2¼c @ 2½c

*According to count.

FERTILIZER MATERIALS

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports; June, \$	@27.00
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	nominal
Blood, dried, 16% per unit	@ 3.50
Fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory	4.00 & 10c
Fish meal, foreign, 11¼% ammonia, 10% B. P. L., c.i.f. spot	@53.00
June/July shipment	@50.50
Fish scrap, acidulated, 7% ammonia, 3% A.P.A., f.o.b. fish factories	3.00 & 50c
Soda nitrate, per net ton; bulk, June, in 200-lb. bags	@25.50
in 100-lb. bags	@26.80
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	@27.50
Tankage, unground, 10-12% ammonia, 15% B. P. L. bulk	3.50 & 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@27.00
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.	@34.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@ 8.50

Dry Rendered Tankage.

50% unground	@60c
60% unground	@82½c

FERTILIZER SITUATION

Members of the National Fertilizer Association meeting in annual convention at White Sulphur Springs, W. Va., June 7 to 9, will discuss problems of the farmer rather than those of the fertilizer manufacturer, according to Charles J. Brand, secretary of the

association. This is because manufacturers have learned through long experience, says Mr. Brand, that it pays to know their customers and to help them by giving them the latest information and sound advice on fertilizer use.

Record sales in the industry are anticipated for the fiscal year ending June 30, prospects being for a consumption of over 8,000,000 tons which is higher than the peak year 1930 and 25 per cent higher than consumption in the 1936 fiscal year. This is attributed to increased farm income, to the agricultural conservation program and to consistently low fertilizer prices. It is pointed out that while farmers now pay 132 per cent of prewar prices for all commodities, they receive 130 per cent of prewar prices for their products and pay only 102 per cent for fertilizers.

TALLOW FUTURE TRADING

Tallow transactions at New York during week ended June 4:

SATURDAY, MAY 29, 1937.				
	High.	Low.	Close.	
June	8.15@8.50	
July	8.25@8.60	
Aug.	78.40	
Sept.	8.30@8.65	
Oct.	8.30@8.65	
MONDAY, MAY 31, 1937.				
Holiday. No market.				
TUESDAY, JUNE 1, 1937.				
June	8.25@8.75	
July	8.30@8.55	
Aug.	8.50	
Sept.	8.50@8.75	
Oct.	8.50@8.75	
Nov.	78.60	
WEDNESDAY, JUNE 2, 1937.				
June	8.25@8.75	
July	8.30@8.75	
Aug.	8.50@8.75	
Sept.	8.50@8.75	
Oct.	8.50@8.80	
Nov.	8.60 nom.	
THURSDAY, JUNE 3, 1937.				
June	8.40@8.80	
July	8.40@8.80	
Aug.	8.50@8.85	
Sept.	8.50@8.90	
Oct.	8.50@8.90	
Nov.	78.75	
FRIDAY, JUNE 4, 1937.				
July	8.65@9.00	
Sept.	8.70@9.00	
† Nominal.				

MEAT INSPECTION CHANGES

Meat Inspection Granted.—Palmer's American Chili Co., Portland, Ore., and Hygrade Food Products Corp., Fostoria, O., and Fostoria Packing Co.

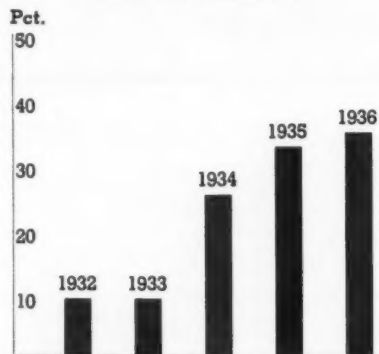
Meat Inspection Withdrawn.—Cleveland Provision Co., Fostoria, O.; N. Auth Provision Co., Washington, D. C., and Aro Provision Co., Philadelphia, Pa.

Meat Inspection Extended.—Wilson & Co., Kansas City, Kans., to include Hermitage Lard Co., Inc.; Roberts & Oake, Inc., Marshalltown, Ia., to include Roberts & Oake of Iowa, Inc.

Change of Name.—Wilson & Co., Columbus, Ga., and The Provision Co., instead of The Provision Co., Inc.

COTTON OIL IN MARGARINE

(Cottonseed oil as percentage of all oils used in margarine.)



Use of cottonseed oil in margarine manufacture has increased greatly during the last few years. In 1932 only 15,096,000 lbs. of cotton oil was used in margarine out of a total of 166,698,000 lbs. of all fats and oils. In 1936 there were 108,106,000 lbs. of cotton oil used out of a total of 322,719,000 lbs. of margarine ingredients.

MAKING LARD COMPOUND

What products enter into the manufacture of compound? What proportion of each is used? "PORK PACKING," a test book for the meat packer, published by The National Provisioner, gives this information.

Refining Edible Oils

Up-to-date practices in refining edible oils and their manufacture into shortening and salad dressings have resulted in product of superior keeping quality, fine flavor, good color and desirable consistency.

This is due to improvement in neutralizing oils, resulting in more complete deodorization and better decolorizing and clarifying. Improved manufacturing equipment has been introduced and great strides have been made in packaging the product for maximum consumer acceptance.

These up-to-date methods, as well as some of the older practices still in use, are described in a series of articles which have appeared in THE NATIONAL PROVISIONER. Copies of these reprints are available at 50c. To secure them, send the following coupon with remittance:

THE NATIONAL PROVISIONER.
Old Colony Bldg., Chicago, Ill.

Please send copy of reprint on oil refining and manufacture.

Name

Street

City..... State.....

(Enclosed find 50c in stamps.)

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., June 3, 1937.—

Cotton oil futures markets practically same as week ago. Old crude still salable at 9c a lb., f.o.b., mills. Offerings new crop crude almost nil. Bleachable wanted in various directions but sellers indifferent. Critical crop months are still ahead.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, June 3, 1937.—Forty-three per cent cottonseed cake and meal, basis Dallas, for interstate shipment, excluding Oklahoma, \$41.00. Prime cottonseed oil was quoted at Dallas at 9c nom.

MARGARINE MATERIALS USED

Products used in margarine manufacture during April, 1937, compared with the quantities used in the same month a year ago are reported as follows:

	Apr., 1937.	Apr., 1936.
	lbs.	lbs.
Ingredients of uncolored oleomargarine:		
Babassu oil	3,029,441	2,859,125
Cocunut oil	4,084,990	12,168,147
Corn oil	63,953	291,079
Cottonseed oil	14,723,124	8,509,822
Derivative of glycerine	93,495	91,229
Lecithin	2,948	1,617
Milk	6,325,231	6,443,712
Neutral lard	168,182	178,466
Oleo oil	1,332,644	1,233,798
Oleo stearine	278,819	291,792
Oleo stock	156,285	133,207
Palm oil	161,510	63,483
Palm kernel oil	1,134,062	71,374
Peanut oil	393,484	221,298
Rapeseed oil	8,786
Salt	1,490,034	1,701,939
Sesame oil	4,880
Soda (benzoate of)	13,558	14,711
Soya bean oil	2,746,938	376,851
Total	36,198,738	34,685,316
Ingredients of colored oleomargarine:		
Babassu oil	2,406	4,925
Cocunut oil	11,157	165,646
Color	128	312
Corn oil	321	11
Cottonseed oil	65,461	37,072
Derivative of glycerine	245	642
Milk	33,432	85,011
Neutral lard	4,512	5,041
Oleo oil	26,706	49,669
Oleo stearine	710
Oleo stock	1,442	2,982
Palm oil	3,070
Palm kernel oil	1,736
Peanut oil	1,345	1,251
Salt	10,816	21,763
Soda (benzoate of)	41	43
Soya bean oil	5,199	1,225
Total	168,625	375,584

APR. MARGARINE PRODUCTION

Margarine produced during April, 1937, with comparisons showing an increase of approximately 6 per cent from the production of April, 1936, is reported as follows by margarine manufacturers:

	Apr., 1937.	Apr., 1936.
	lbs.	lbs.
Production of uncolored margarine	34,203,076	31,975,375
Production of colored margarine	146,000	326,441
Total production	34,349,076	32,301,816
Uncolored margarine withdrawn tax paid	33,884,393	31,936,612
Colored margarine withdrawn tax paid	62,490	54,943

VEGETABLE OILS ★

WEEKLY MARKET REVIEW

ALTHOUGH the cottonseed oil futures market backed and filled during the past week it displayed a steady undertone. The market moved with price developments in allied and other commodities as oil itself lacked individual features. The outstanding development was the predominantly outright absorption of July oil by interests with trade connections.

This absorption was looked upon as supporting and readily took care of the selling and liquidation through commission house quarters brought about by uncertainty over the situation in Europe and renewed rumors of a lowering of the gold price.

There was no pressure of actual oil on the market and oil prices had the support of a firmer lard situation due to comparatively moderate hog marketings and an unexpectedly liberal decrease in lard stocks during May. Cash oil demand was fair but of a routine character.

Weather in the South continued to be favorable for the new cotton crop. There were highly beneficial showers during the week which drew attention to the fact that acreage this season is much larger. This, with the comparatively liberal stocks of both oil and lard, served to temper bullishness on values.

Oil Strongly Held

On the other hand, actual oil was strongly held and the belief prevailed that the market would continue to receive support during the month of June, or until after the inventory period has passed as far as some of the larger cotton oil interests are concerned.

It is expected that May oil consumption will prove fairly liberal and may run between 200,000 and 250,000 bbls. However, indications are that imports of cottonseed oil during May may prove to have been large, some 66,000 bbls. having been imported during the first three weeks of the month.

Many in the trade look for a pickup in hog marketings after corn planting time. According to official and unofficial reports, corn planting is practically complete. Some private reports point to 99,000,000 acres of corn against around 100,000,000 acres seeded a year ago and 92,495,000 acres harvested. The 1928-32 five-year average of corn harvested was 103,341,000 acres.

Foreign oil markets were a little soft again this week, especially cotton oil at Hull. However, little attention was paid to foreign markets. There was further buying of the late cotton oil positions against sale of late lard months during the week.

The weekly weather report said: "The week in general was favorable in the

Cotton Belt although rain was still needed in some Western sections."

COCOANUT OIL.—There has been no trading of importance at New York. Copra was reported easier. Spot oil was quoted at 6½c and forward shipment at 6½c with a possibility of shading those levels. On the Pacific Coast, nearby oil was around 5½c.

CORN OIL.—Offerings at 8½c failed to attract any buying interest at New York.

SOY BEAN OIL.—Nearby oil at New York was held at around 9½c but demand has been quiet.

PALM OIL.—A fair inquiry for Sumatra oil has been in the market and there was a feeling that some business passed. At New York, nearby Sumatra was quoted at 5c and shipment at 4½c. Nigre oil was quiet and shipment quoted at 4½c and soft oil at 4.70c.

PALM KERNEL OIL.—The market was quiet and quoted around 5½c at New York.

PEANUT OIL.—The market was steady with little trading. Sellers were quoting 9½c.

OLIVE OIL FOOTS.—Sellers continue to quote 11½c but this is said to be below replacement cost.

OIL IMPORTS IN 1937

Aggregate imports of cottonseed, olive, palm kernel, peanut, cocoanut and palm oil, and the oil equivalent of copra and palm kernel imports, amounted to around 341,713,000 lbs. during the first quarter of 1937, compared with 319,923,000 lbs. during the like 1936 period. As tallow imports during the first three months of 1937 totaled only 745,000 lbs., against 24,030,000 lbs. in the first quarter of 1936, receipts of the most important foreign vegetable and animal fats and oils are just about in balance for the two years.

Cottonseed oil imports totaling 63,911,000 lbs. in the 1937 first quarter were considerably above 1936 level of 43,830,000 lbs. Copra imports have likewise been heavier this year than last, receipts on an oil basis amounting to 83,232,000 lbs. against 66,507,000 lbs. in the like 1936 period. Cocoanut, palm and peanut oil imports for the first quarter of 1937 were lower than in 1936.

HULL OIL MARKETS

Hull, England, May 29, 1937.—Refined cottonseed oil, 31s. Egyptian crude cottonseed oil, 28s.

COTTON OIL TRADING

COTTONSEED OIL.—Valley was quoted on Wednesday at 9.00 paid; Southeast 9.00 nominal; Texas 9.00 nominal at common points, Dallas 9.12½ nominal.

Market transactions at New York:

Friday, May 28, 1937

	Sales.	Range		Closing	
		High.	Low.	Bid.	Asked.
June				980 a	nom
July	24	992	982	986 a	988
Aug.				990 a	nom
Sept.	26	1000	989	993 a	trad
Oct.	13	1000	986	990 a	993
Nov.				990 a	nom
Dec.	14	992	980	983 a	985
Jan.				985 a	990

Saturday, May 29, 1937

HOLIDAY, No Market

Monday, May 31, 1937

HOLIDAY, No Market

Tuesday, June 1, 1937

June				990 a	nom
July	66	996	980	995 a	93tr
Aug.				995 a	nom
Sept.	28	1000	986	1000 a	996
Oct.	11	1000	986	995 a	97
Nov.				995 a	nom
Dec.	22	994	980	993 a	trad
Jan.				992 a	97

Wednesday, June 2, 1937

June				990 a	nom
July	51	1002	994	995 a	trad
Aug.				995 a	nom
Sept.	27	1008	996	996 a	trad
Oct.	21	1007	997	997 a	trad
Nov.				996 a	nom
Dec.	12	1003	992	991 a	994
Jan.	2	996	996	995 a	998

Thursday, June 3, 1937

July		993	986	989 a
Sept.		992	989	990 a
Oct.		993	988	987 a
Dec.		992	985	986 a
Jan.		992	992	988 a

(See page 41 for later markets.)

SALAD DRESSING PRODUCTION

Production of mayonnaise, salad dressing and related products by 86 principal manufacturers amounted to 31,415,648 gals. during 1936, with a value of \$39,701,695, according to a report on the industry by the U. S. Department of Commerce. Production was about 11.6 per cent greater than during 1935. Salad dressing led in volume of production with 18,637,380 gals. while mayonnaise was second with 8,917,380 gals. and sandwich spreads third with 2,706,534 gals.

HIDES AND SKINS

WEEKLY MARKET REVIEW



Chicago

PACKER HIDES.—With the enormous movement of hides previous week, and the holiday at the close of last week and early this week, not much activity was expected in the packer market. Trade was very quiet throughout the current week. The heavy movement of native steers last week placed this description in a much stronger position, especially as compared with last year; packers have moved most of their April native steers and a few Mays and, with production slower on native steers now, there is no present indication of a disposition to shade prices on steers. A few May native steers moved last week at 17c, while Aprils moved in a large way at 16½c. Extreme light native steers also sold in a fair way last week at 16c for Aprils and ½c less for a few March.

Butt branded steers sold at that time at 16½c for Aprils, with Mays quotable 17c nom.; Colorados moved at 16½c for a few Mays, 16c for Aprils and ½c less for Feb.-Mar. Heavy Texas steers sold then at 17c for Mays and 16½c for Aprils; light Texas steers brought 15½c for Aprils and 15c for prior take-off; extreme light Texas steers quotable 15@15½c nom. for April.

Heavy native cows last sold at 16c for Mays, 15½c Aprils and 15c for March. Light native cows moved early last week in a good way at 15½c for Aprils and 15c for March, with one later sale at ¼c less for both months, but further business that basis declined; bids available this week in a good way at 15½c for May light cows and 15c for Aprils, tanner business, and packers asking ½c more. Branded cows sold last week in a large way at 15½c for Aprils and 14½c March; one later sale made at ¼c less but bids that basis declined for more.

The only business coming to light this week was the sale by an outside packer of 2,500 Mar.-Apr. branded cows at 14½c, and 1,500 Mays at 15½c.

Native bulls sold last week at 13c for natives and 12c for brands, mostly Apr.-May take-off but some dating Jan. to May.

Shoe production for April showed a usual seasonal decline at 39,886,891 pairs, as compared with record March production of 45,946,407 pairs, but is still considerably above the total of 33,397,785 for April last year. First four months this year show increase of 20.4 percent over similar period last year.

LATER: One packer sold 1,400 heavy native cows at 15½c for May, 15½c Apr. and 14½c Mar. Association sold 1,000 May-June heavy native cows at 15½c;

750 branded steers, mostly Colorados, at 15½c for Mar. to May.

OUTSIDE SMALL PACKER HIDES.—Outside small packer all-weight native steers and cows are quotable only in a nominal way around 14c for late April and May take-off, ranging possibly a half-cent up or down for later or prior take-off; buyers have been showing no interest and sales have been made recently only where space is needed. Chicago take-off 14½@15c nom. for current take-off.

PACIFIC COAST.—Last trading in the Coast market, reported previous week, was April packer hides at 14½c for steers and 13½c for cows, while small packers moved April take-off earlier last week at 14½c for steers and 13½c for cows, with March hides at ¼c less.

FOREIGN WET SALTED HIDES.—Unsold stocks are very moderate in the South American market but those hides are approaching winter seasonal quality and some seasonal decline more or less expected. Early this week, 3,000 Uruguay Nacional steers sold to Europe at a price equivalent to 16½c, c.i.f. New York, steady with a similar sale of 2,000 at close of last week. Late mid-week, 4,000 Wilson steers sold to Europe at 100 pesos, equal to 16½c, c.i.f. New York, as against 104 pesos or 16½c early previous week.

COUNTRY HIDES.—Aside from an occasional car of extremes and buff weights, trade in country descriptions appears very quiet. The lack of interest on the part of most upper leather buyers is a depressing factor but holders of country stock are generally fairly firm in their ideas of value, pending the resumption of trading on packer light cows. Untrimmed all-weights quotable around 11½c nom., with 12c usually asked, selected, delivered Chicago. Heavy steers and cows nominal at 11@11½c flat, trimmed. Buff weights quotable 12½c trimmed last paid with 13c usually asked. A few trimmed extremes have sold at 14c and this is asked, with some quoting 13½@14c. Bulls 9½@9¾c flat; glues 9½@9¾c. All-weight branded 10½@10¾c nom.

CALFSKINS.—One packer late this week sold 50,000 and another packer 40,000 May calfskins at steady prices, northern heavies 27c, River point heavies 26c, and all lights 24c; one included southern at 21c. Another packer sold 5,000 May heavy calf same basis; fourth packer also selling at these prices.

Chicago city calfskins quiet, with 20c last paid previous week for the 8/10 lb. and 23½c for the 10/15 lb.; buying interest light. Outside cities, 8/15 lb., quoted 21@21½c; mixed cities and

countries 18@19c; straight countries around 16c flat. Chicago city light calf and deacons last sold at \$1.45, previous week.

KIPSKINS.—Packers moved the bulk of their April kip productions earlier at 17½c for northern natives and 16c for northern over-weights, southern a cent less; branded kips sold again last week at 15c, steady. Couple small lots April native kips still unsold, and packers not yet offering Mays.

Chicago city kipskins quoted 15½@16c nom., with inside price probably closer to market for actual business. Outside cities around 15½@15¾c nom.; mixed cities and countries around 14½c; straight countries 13@13½c flat.

Packers moved their April regular slunks previous week at \$1.10; Mays not yet offered.

LATER: One packer sold May southern over-weight kips at 15c, and May branded kips at 15c, steady.

HORSEHIDES.—Horsehides still have a rather narrow outlet and trade rather limited. Choice city renderers, with full manes and tails, quoted \$5.25@5.35, selected, f.o.b. good sections, with buyers' ideas usually top at inside figure; ordinary trimmed renderers \$4.75@4.90, delivered Chicago; mixed city and country lots \$4.40@4.50, Chicago, according to percentage of countries.

SHEEPSKINS.—Dry pelts quoted 20@22c per lb., delivered Chicago, according to section. Packer shearlings moving in a good way and market well cleaned up; production expected to slow up in the near future. One packer moved several cars at \$1.35 for No. 1's, \$1.15 for No. 2's and 85c for No. 3's or clips; another packer reports four cars, with a few No. 1's at \$1.40, the No. 2's at \$1.20 and No. 3's at 90c. Outside independent packer shearlings range 5@10c less, down to around half-price for outside small packer lots, according to quality and size of lots. Pickled skins quiet, with production light and offerings rather scarce, but buyers awaiting the better quality June lambs; market quotable \$8.00@8.25 per doz. nom. Wool pelt season well over. Spring lambs quoted around \$2.00 per cwt. live lamb, packer take-off.

New York

PACKER HIDES.—Trading previous week was at 17c for May native and butt brands, and 16½c for May Colorados, with April take-off at ¼c less. One packer still holding a car April butt brands and all May hides; another holding April and May production intact. Packers' ideas 17c basis for both April and May native steers together.

CALFSKINS.—Asking prices are a shade higher on calfskins with buying interest not over last trading prices. Collectors 4-5's quotable around \$1.50 nom., 5-7's \$1.75@1.80 nom., 7-9's \$2.40@2.50 nom., and 9-12's \$3.45@3.55; 12/17 veal kips about \$3.90@4.00. Packer 4-5's quotable around \$1.70 nom., 5-9's about \$1.90 nom., 7-9's last sold

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previous week at \$2.70, with bid of \$3.80 declined for 9-12's later; packer 12/17 kips last sold at \$4.25 previous week.

N. Y. HIDE FUTURE MARKETS

Saturday, May 29, 1937—No session.

Monday, May 31, 1937—No session.

Tuesday, June 1, 1937—Close: June 15.55 n; Sept. 15.95 sale; Dec. 16.30 sale; Mar. 16.60 n; June (1938) 16.90 n; sales 73 lots. Closing 1 lower.

Wednesday, June 2, 1937—Close: June 15.72 n; Sept. 16.08@16.10 sales; Dec. 16.45@16.50 sales; Mar. 16.75 n; June (1938) 17.05 n; sales 46 lots. Closing 13@17 higher.

Thursday, June 3, 1937—Close: June 15.55 bid; Sept. 15.94 sale; Dec. 16.30 sale; Mar. 16.60 n; June (1938) 16.90 n; sales 8 lots. Closing 14@17 lower.

Friday, June 4, 1937—Close: June 15.73 n; Sept. 16.10 sale; Dec. 16.47@16.50; Mar. 16.77 n; June (1938) 17.07 n; sales 24 lots. Closing 16@18 higher.

The hide futures market will be closed on Saturdays from June 5 to September 25, inclusive.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended June 4, 1937, with comparisons, are reported as follows:

PACKER HIDES.

Week ended June 4.	Prev. week.	Cor. week, 1936.
Spr. nat. str. 17 @ 17 1/2 n	17 @ 17 1/2 n	12 1/2 @ 13 n
Hvy. nat. str. 16 1/2 @ 17	16 1/2 @ 17	@ 12 1/2
Hvy. Tex. str. 16 1/2 @ 17	16 1/2 @ 17	@ 12 1/2
Hvy. butt		
brnd'd str. 16 1/2 @ 17	16 1/2 @ 17	@ 12 1/2
Hvy. Col. str. 16 @ 16 1/2	16 @ 16 1/2	@ 12
Ex-light Tex.		
str. 15 @ 15 1/2	15 @ 15 1/2	@ 11
Brnd'd cows. 15 @ 15 1/2	15 @ 15 1/2	@ 11
Hvy. nat.		
cows 15 1/2 @ 16	15 1/2 @ 16	@ 11
Lt. nat. cows. 15 1/2 @ 15 1/2	15 1/2 @ 15 1/2	11 1/2 @ 11 1/2
Nat. bulls.	@ 13	@ 9
Brnd'd bulls.	@ 12	@ 8
Calfskins .24 @ 27	24 @ 27	19 @ 21
Kips, nat.	@ 17 1/2	14 @ 14 1/2
Kips, ov.-wt.	@ 16	@ 13 1/2
Kips, brnd'd.	@ 15	@ 11
Stunks, reg.	@ 1.10	@ 1.00
Stunks, hrls.	@ 45	@ 40

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts. 14 @ 15 n	14 @ 15 n	10 @ 11
Branded .13 1/2 @ 14 1/2	13 1/2 @ 14 1/2	9 1/2 @ 10 1/2
Nat. bulls .11 @ 11 1/2	11 @ 11 1/2	@ 8
Brnd'd bulls .10 @ 10 1/2	10 @ 10 1/2	@ 7
Calfskins .20 @ 23 1/2	20 @ 23 1/2	17 @ 17 1/2
Kips .15 @ 16	@ 15 1/2	@ 12 1/2
Stunks, reg. .1 @ 1.00 n	@ 1.00 n	@ 80 n
Stunks, hrls. 35 @ 40 n	35 @ 40 n	20 @ 25 n

COUNTRY HIDES.

Hvy. steers .11 @ 11 1/2	11 @ 11 1/2	8 @ 8 1/2 n
Hvy. cows .11 @ 11 1/2	11 @ 11 1/2	8 @ 8 1/2 n
Bulls .12 @ 13	12 @ 12 1/2	9 @ 9 1/2
Extremes .13 @ 14	13 @ 14	@ 10 1/2
Bulls .9 1/2 @ 9 1/2	9 1/2 @ 9 1/2	6 1/2 @ 6 1/2
Calfskins .16 @ 16 1/2	16 @ 16 1/2	12 @ 12 1/2
Kips .13 @ 13 1/2	13 1/2 @ 14	10 @ 10 1/2
Light calf .1.00 @ 1.20 n	1.00 @ 1.20 n	80 @ 85 n
Deacons .1.00 @ 1.20 n	1.00 @ 1.20 n	@ 85 n
Stunks, reg. .70 @ 85 n	70 @ 90 n	60 @ 75 n
Stunks, hrls. 15 @ 25 n	15 @ 25 n	10 @ 15 n
Horsehides .4.40 @ 5.35	4.40 @ 5.40	3.10 @ 3.75

SHEEPSKINS.

Pkr. lambs .1.35 @ 1.40	1.35 @ 1.45	1.10 @ 1.15
Sm. pkr. lambs .20 @ 22	21 @ 22	15 1/2 @ 16
Pkr. shearings .1.35 @ 1.40	1.35 @ 1.45	1.10 @ 1.15
Dry pelts .20 @ 22	21 @ 22	15 1/2 @ 16

Week Ending June 5, 1937

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Hog products were barely steady the latter part of week. There was some hedge selling, less active speculative demand and reports of a quieter cash lard trade. Top hogs at Chicago sold at \$11.65.

Cottonseed Oil

Cotton oil was barely steady. There was scattered liquidation on easier allied markets, but trade interests were supporting July, and this limited downturns. Weather South remains favorable; cash oil demand moderate. Trade is watching the cotton crop situation more closely.

Quotations on bleachable cottonseed oil at close of market on Friday were: July, 9.82@9.83; Sept., 9.85; Oct., 9.81@9.84; Nov., 9.86 n; Dec., 9.78@9.77 sales; Jan., 9.79@9.81. Tone steady; sales 96 lots.

Tallow

Tallow, extra 8 3/4c lb. f.o.b.

Stearine

Stearine, 9 1/2c nom.

Friday's Lard Markets

New York, June 4, 1937.—Prices are for export. Lard, prime Western, \$12.65 @ 12.75; middle Western, \$12.55@12.64; city, 12 1/2c; refined Continent, 13 1/2c; South American, 13 1/2c; Brazil kegs, 13 1/2c; compound, 13c in carlots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 29, 1937, were 2,799,000 lbs.; previous week, 3,186,000 lbs.; same week last year, 3,099,000 lbs.; from January 1 to May 29 this year, 117,433,000 lbs.; same period a year ago, 92,473,000 lbs.

Shipments of hides from Chicago for the week ended May 29, 1937, were 5,353,000 lbs.; previous week, 4,493,000 lbs.; same week last year, 3,424,000 lbs.; from January 1 to May 29 this year, 116,460,000 lbs.; same period a year ago, 84,611,000 lbs.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to June 4, 1937: To the United Kingdom, 99,362 quarters, to the Continent, 15,345. Last week to United Kingdom, 58,412 quarters; to the Continent, 9,110.

Watch "Wanted" page for bargains.

BRITISH PROVISION MARKETS

(Special Cable to The National Provisioner.)

Liverpool, June 3, 1937—General provision market steady but dull; poor demand for A. C. hams; very poor demand for pure lard.

Friday's prices were: Hams, American cut, 93s; ham, long cut, exhausted; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, 76s; Wiltshires, unquoted; Cumberlands, 69s; Canadian Wiltshires, 72s; Canadian Cumberlands, 70s; spot lard, 68s 6d.

LIVERPOOL PROVISION STOCKS

Provision stocks on hand June 1, 1937, as estimated by Liverpool Trade Association:

	June 1, 1937.	May 1, 1937.	June 1, 1936.
Bacon, lbs.	370,608	44,688	80,528
Ham, lbs.	653,200	378,806	508,032
Shoulders, lbs.	21,280		28,593
Butter, cwt.*	10,200	11,418	10,567
Cheese, cwt.*	7,934	11,052	10,874
Lard, steam (U. S.) tons.	59	28	15
Lard, steam (Canada)			
Lard, steam (Argentina)	34	19	
Lard, refined (U. S.) tons	547	251	1,015
Lard, refined (Canada)			
Lard, refined (Can. & So. Amer.) tons.	128	26	19
	30	8	128

*(Ton of 2,240 lbs., cwt., 112 lbs.)

WOOL MARKET QUIET

Available supplies of new wool were being looked up at Boston this week, a few buyers taking combing graded %-blood territory wools at prices ranging from 85@90c, scoured basis. Good French combing length fine territory wools and average twelve months Texas wools in original bags moved as high as 92@93c in small lots, with buyers talking 90c. Fleece wools, grease basis, were quoted as follows:

Ohio & Penn., fine decline.	40	— 41
Ohio & Penn., 3/4-bl'd comb'g.	41	— 42
Ohio & Penn., 1/2-combing.	41	— 42
Ohio & Penn., 1/4-combing.	40	— 41
Low, 1/4-combing	37	— 38
Territory, scoured basis—		
Fine staple	1.01	— 1.03
Fine, French combing	97	— 1.00
Fine, fine medium clothing	93	— 95
1/2-blood, staple	98	— 1.00
1/4-blood, staple	85	— 88
1/2-blood, staple	80	— 82
Low, 1/4-blood	68	— 70
Texas, scoured basis—		
Choice, 12 months	1.01	— 1.03
Average, 12 months	97	— 99
Fine, 8 months	95	— 98
California, scoured basis—	91	— 93
Northern	90	— 92
Southern	88	— 90

MEAT AND LARD EXPORTS

Exports of bacon and lard through port of New York during week ended June 4, 1937, totaled 5 barrels of pork, 126,140 pounds of lard and 68,500 pounds of bacon.

LIVE STOCK MARKETS ★

WEEKLY REVIEW

MAY HOG MARKETS

Hog slaughter under federal inspection at eight principal markets during the four weeks ended May 28, 1937, was 766,630 head, less than two-thirds of the slaughter in the four weeks ended May 29, 1936, when the kill totaled 1,025,546 head. Still further decreases in pork and lard production were evident from the average weight of hogs, which was less, although the average cost was more.

At Chicago hogs averaged 243 lbs. against 248 lbs. in May, 1936; at Kansas City the average, 226 lbs., was 5 lbs. heavier than a year ago; Omaha, average 242 lbs., 13 lbs. lighter; E. St. Louis, average 216 lbs., 4 lbs. lighter; St. Paul, average 239 lbs., 21 lbs. lighter than in 1936.

Average costs at these markets for May, 1937, compared with a year ago, was \$11.35 at Chicago, against \$9.74 last May; \$11.51 at Kansas City, compared to \$9.50 a year ago; \$11.07 at Omaha, compared to \$9.34 a year ago; \$11.42 at E. St. Louis, compared to \$9.85 a year ago; \$10.83 at St. Paul, compared to \$9.32 in May, 1936.

Receipts of hogs at the 11 principal markets during May totaled only 784,000 head, compared with 1,006,000 in May a year ago and 899,000 in the same month of 1935. Receipts at these markets for the first five months of 1937 totaled 5,853,000 head, against 5,707,000 in the 1936 period and 5,346,000 in the 1935 period. With the exception of 1935 and 1936 these runs were among the smallest of record.

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by principal packers for the first three days of this week totaled 21,128 cattle, 6,049 calves, 24,017 hogs and 17,668 sheep.

MAY CATTLE MARKETS

Cattle receipts at seven principal markets during May were approximately 10,000 less than in May, 1936, totaling 519,625 head this year against 529,161 a year ago. Approximately 4,000 more cattle were shipped back to the country for further feed than in May, 1936. Actual May slaughter figures for cattle have not been made available.

Of the receipts at Chicago, 7.6 per cent of the steers graded choice and prime, 66.7 per cent good, 19.6 per cent medium and 6.1 plain. Choice and prime steers averaged 1142 lbs. in weight and \$13.43 in price; good steers averaged 1021 lbs. and \$11.46; medium 874 lbs. and \$9.80, while plain steers had an average weight of 722 lbs. and average price of \$8.26. This made the steer run at Chicago for the month average 983 lbs. in weight and in cost \$11.21 per cwt.

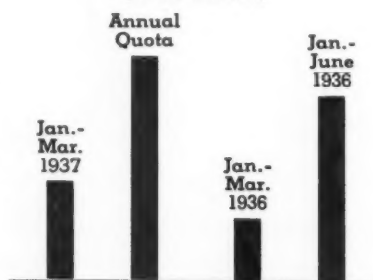
MORE SHE STOCK KILLED

Heifers, cows and sows and gilts constituted a higher percentage of animals slaughtered under federal inspection during April, 1937, than in the same month a year ago, and higher than the 10-year-average for April, according to reports of the U. S. Department of Agriculture, as follows:

	Apr., 1937. p. ct.	Apr., 1936. p. ct.	10-yr. Apr. av. p. ct.
Cattle—			
Steers	50.59	51.58	52.91
Bulls and stags....	3.63	3.70	3.50
Cows and heifers..	45.78	44.72	43.59
Hogs—			
Sows	49.33	47.41	48.50
Barrows	49.60	51.54	50.75
Stags and boars....	1.07	1.05	.75
Sheep and lambs—			
Sheep	5.89	5.62	5.83
Lambs and yearlings	94.11	94.38	94.17

CATTLE IMPORTS

(700 lbs. and over)



About 42 per cent of the annual quota on permitted cattle imports of 700-lb. and over was used up during the first quarter of 1937. Imports were on a larger scale than in 1936. However, second quarter imports in 1936 were heavy and by the end of June, 1936, 83 per cent of the annual quota had been exhausted.

RECEIPTS AT CHIEF CENTERS

Week ended May 29, 1937:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended May 29.....	196,000	222,000	341,000
Previous week	194,000	229,000	386,000
1936	197,000	334,000	235,000
1935	167,000	219,000	264,000
1934	219,000	582,000	274,000
At 11 markets:		Hogs.	
Week ended May 29.....		176,000	
Previous week		166,000	
1936		270,000	
1935		180,000	
1934		518,000	
1933		167,000	
1932		394,000	
At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended May 29.....	125,000	132,000	219,000
Previous week	120,000	123,000	232,000
1936	138,000	228,000	130,000
1935	112,000	152,000	163,000
1934	173,000	460,000	157,000
1933	119,000	401,000	151,000
1932	97,000	328,000	175,000



No Wallflowers

IF THEY WEAR BEMIS STOCKINETTE

Stretch Bemis full-fashioned Stockinette over chucks, lambs, loins or rounds—and you create eye-appeal and selling quality for your meats. Both you and the retailer will profit from the finer condition and appearance of Bemis Stockinette-protected meats. We'll gladly send you a sample.

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THE SALE'S IN THE BAG IF IT'S A BEMIS BAG

CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., June 3, 1937—At 22 concentration points and 10 packing plants in Iowa and Minnesota, hog receipts for week to date were light and about equal to those of last week. Trade undertone was moderately active during most of the period. Market unevenly 10@20c lower than close last week, all classes sharing the decline. Current prices good to choice 200 to 290 lb. hogs mostly \$11.05@11.20, few strictly choice \$11.25 at plants; most 290 to 350 lb. and 180 to 200 lb. kinds \$10.90@11.10; medium to good 160 to 180 lb., \$10.00@10.70; similar grade light lights \$9.05@10.05. Bulk of good sows \$10.00@10.15, smooth light weights \$10.25.

Receipts week ended June 3, 1937:

	This week.	Last week.
Friday, May 28.....	12,000	17,800
Saturday, May 29.....	13,300	13,300
Monday, May 31.....	Holiday	20,100
Tuesday, June 1.....	22,300	6,600
Wednesday, June 2.....	13,800	11,100
Thursday, June 3.....	15,700	13,500

CANADIAN LIVESTOCK PRICES

BUTCHER STEERS

Up to 1,050 lbs.

Top Prices	Week ended May 27.	Last week.	Same week 1936.
Toronto.....	\$ 8.75	\$ 8.50	\$ 6.00
Montreal.....	8.75	8.75	6.00
Winnipeg.....	8.50	8.50	5.00
Calgary.....	8.75	9.00	4.85
Edmonton.....	8.25	8.50	4.50
Prince Albert.....	6.25	7.00	4.00
Moose Jaw.....	8.00	7.85	4.75
Saskatoon.....	8.50	7.75	4.00

VEAL CALVES

Toronto.....	\$ 9.00	\$ 9.00	\$ 9.00
Montreal.....	8.00	7.50	7.50
Winnipeg.....	7.00	7.00	6.00
Calgary.....	8.50	9.00	6.00
Edmonton.....	7.00	8.50	5.50
Prince Albert.....	3.50	4.50	4.00
Moose Jaw.....	6.50	6.50	6.00
Saskatoon.....	6.00	6.00	5.75

BACON HOGS.

Toronto.....	\$ 9.25	\$ 9.00	\$ 8.25
Montreal (1).....	9.10	9.00	9.00
Winnipeg (1).....	8.10	7.85	9.00
Calgary.....	8.00	7.75	7.60
Edmonton.....	7.85	7.75	7.60
Prince Albert.....	7.85	7.75	7.75
Moose Jaw.....	7.95	7.70	7.70
Saskatoon.....	7.85	7.60	7.75

(1) Montreal and Winnipeg hogs sold on a "fed and watered" basis. All others "off trucks."

GOOD LAMBS.

Toronto.....	\$.....	\$10.50	\$11.00
Montreal.....	9.00
Winnipeg.....	11.00	11.00	11.00
Calgary.....	11.00	8.00	9.00
Edmonton.....	9.00	9.00	8.50
Prince Albert.....	6.50
Moose Jaw.....	7.50	6.50	9.00
Saskatoon.....	9.00	7.00	8.00

U. S. INSPECTED HOG KILL

At 8 points week ended May 28, 1937:

	Week ended May 28.	Prev. week.	Cor. week, 1936.
Chicago.....	60,420	42,817	79,779
Kansas City, Kansas.....	12,870	12,733	25,372
Omaha.....	12,863	7,798	29,888
St. Louis & East St. Louis.....	31,503	29,181	44,995
Siox City.....	5,185	6,086	22,314
St. Joseph.....	5,703	4,198	13,981
St. Paul.....	19,106	19,237	24,547
N. Y., Newark and J. C. C.....	29,284	35,053	38,422
Total.....	176,934	157,103	279,298

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, June 3, 1937, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs, excluded): CHICAGO. E. ST. LOUIS. OMAHA. KANS. CITY. ST. PAUL.

Lt. wt., 140-160 lbs.,					
Good-choice.....	\$10.10@11.10	\$10.10@10.75	\$10.00@11.00	\$10.50@11.20	\$10.35@11.10
Medium.....	9.75@10.85	9.40@10.50	9.50@10.75	10.00@10.65	9.75@10.85
Lt. wt., 160-180 lbs.,					
Good-choice.....	10.85@11.45	10.60@11.50	10.75@11.25	10.65@11.40	10.85@11.30
Medium.....	10.10@11.10	10.00@11.35	10.25@11.10	10.40@11.25	10.25@11.15
Lt. wt., 180-200 lbs.,					
Good-choice.....	11.10@11.60	11.40@11.60	11.10@11.30	11.25@11.50	11.15@11.30
Medium.....	10.60@11.25	10.75@11.45	10.75@11.20	10.90@11.35	10.65@11.15
Med. wt.,					
200-220 lbs., gd-ch.....	11.25@11.65	11.50@11.65	11.20@11.30	11.30@11.50	11.15@11.30
220-250 lbs., gd-ch.....	11.25@11.65	11.50@11.65	11.15@11.30	11.30@11.50	11.05@11.30
Hvy. wt.,					
250-290 lbs., gd-ch.....	11.25@11.60	11.25@11.60	11.15@11.30	11.30@11.50	10.90@11.30
290-350 lbs., gd-ch.....	11.00@11.50	11.00@11.50	11.15@11.30	11.25@11.50	10.65@11.00

PACKING SOWS:

275-350 lbs., good.....	10.50@10.80	10.15@10.35	10.15@10.25	10.25@10.60	10.00@10.25
350-425 lbs., good.....	10.25@10.50	10.00@10.25	10.10@10.25	10.00@10.40	10.00@10.25
425-550 lbs., good.....	10.00@10.25	9.80@10.20	10.00@10.15	9.90@10.25	10.00@10.25
275-550 lbs., medium.....	8.75@10.50	9.00@10.15	9.25@10.00	9.50@10.25	9.50@10.00

SLAUGHTER PIGS, 100-140 lbs.:

Good-choice.....	9.25@10.50	9.00@10.25	9.25@10.25	9.60@10.75	10.00@10.75
Medium.....	8.25@10.10	8.50@10.00	8.75@10.00	9.15@10.50

Slaughter Cattle, Calves and Vealers:

STEERS, 550-900 lbs.,					
Choice.....	11.00@13.50	10.75@13.00	10.50@12.75	10.00@12.75
Good.....	10.00@12.00	9.50@11.75	9.75@11.75	9.25@11.75	9.75@11.65
Medium.....	9.25@10.50	8.00@10.00	8.75@10.25	7.75@10.25	8.60@10.35
Common (plain).....	6.75@ 9.50	7.00@ 8.50	6.50@ 9.00	6.25@ 8.25	6.75@ 8.75

STEERS, 900-1100 lbs.,

Prime.....	12.00@14.00	11.75@14.00	11.75@13.75	11.75@13.75
Choice.....	10.50@13.25	10.00@12.75	10.25@12.25	10.25@12.25	10.35@12.25
Good.....	9.50@11.00	8.75@10.50	9.00@11.00	8.25@10.75	8.75@10.40
Common (plain).....	8.00@ 9.75	7.50@ 8.75	7.00@ 9.25	6.75@ 8.75	7.00@ 9.00

STEERS, 1100-1300 lbs.,

Prime.....	14.00@14.50
Choice.....	13.25@14.00	12.75@14.25	12.25@14.00	12.25@13.75
Good.....	11.00@13.25	10.50@13.00	11.00@12.50	10.75@12.50	10.60@12.25
Medium.....	9.75@11.00	8.75@10.75	9.25@11.00	8.75@11.00	9.00@10.75

STEERS, 1300-1500 lbs.,

Prime.....	14.00@15.00
Choice.....	13.50@14.25	13.00@14.50	12.50@14.00
Good.....	11.00@13.50	10.75@13.00	11.00@12.50	11.00@12.75	10.60@12.25

HEIFERS, 750-900 lbs.,

Choice.....	11.50@12.25	10.50@11.75	10.50@11.50	10.25@11.75	10.50@11.75
Good.....	10.50@11.50	9.50@10.50	9.50@10.50	9.25@10.75	9.00@10.75
Common (plain), medium.....	6.50@10.50	6.50@ 9.50	6.25@ 9.50	6.00@ 9.50	6.00@ 9.25

HEIFERS, 750-900 lbs.,

Good-choice.....	10.50@13.00	9.50@12.00	9.50@11.75	9.25@11.75
Common (plain), medium.....	6.50@10.50	6.25@ 9.50	6.00@ 9.50	6.25@ 9.25

COWS:

Choice.....	9.00@10.00	8.25@ 9.25
Good.....	7.50@ 9.00	7.00@ 8.50	7.00@ 8.25	7.00@ 8.25	7.15@ 8.25
Common (plain), medium.....	5.75@ 7.50	5.50@ 7.00	5.50@ 7.00	5.25@ 7.00	5.35@ 7.15
Low cutter-cutter.....	4.00@ 5.75	3.50@ 5.50	4.00@ 5.50	3.50@ 5.25	3.50@ 5.50

BULLS (Yearlings excluded):

Good (beef).....	7.00@ 8.25	6.50@ 7.50	6.25@ 7.00	6.00@ 6.50	6.35@ 7.00
Cutter, com, (plain), med.....	5.50@ 7.00	4.75@ 6.50	5.00@ 6.25	5.00@ 6.00	4.75@ 6.50

VEALERS:

Good-choice.....	8.50@ 9.75	7.75@ 9.00	7.00@ 9.00	7.00@ 9.00	7.50@ 9.00
Medium.....	7.25@ 8.50	6.25@ 7.75	5.50@ 7.00	6.00@ 7.00	6.00@ 7.50
Cull-common (plain).....	6.00@ 7.25	4.50@ 6.25	4.00@ 5.50	4.50@ 6.00	4.50@ 6.50

CALVES, 250-500 lbs.,

Good-choice.....	7.00@10.50	6.75@10.00	6.00@ 9.50	6.00@ 9.50	7.50@ 9.50
Common (plain), medium.....	5.25@ 7.00	4.75@ 6.75	4.00@ 6.00	4.50@ 6.00	5.00@ 7.50

Slaughter Lambs and Sheep:

SPRING LAMBS:

Choice.....	12.65@13.00	12.40@12.75	11.75@12.25	12.25@12.50	12.00@12.50
Good.....	12.10@12.65	12.00@12.50	11.25@11.75	11.50@12.25	11.50@12.00
Medium.....	11.50@12.10	10.50@12.00	10.50@11.25	10.00@11.50	10.75@11.50
Common (plain).....	10.50@11.50	9.00@10.50	8.75@10.50	8.50@10.00	9.75@10.75

LAMBS (SHORN):

Choice.....	9.90@10.40	9.00@ 9.50	9.50@10.00	9.50@ 9.75	9.50@10.00
Good.....	9.40@ 9.90	8.50@ 9.00	8.75@ 9.50	9.00@ 9.50	9.00@ 9.50
Medium.....	8.50@ 9.40	7.75@ 8.50	8.00@ 8.50	8.00@ 8.00	8.25@ 8.00
Common (plain).....	7.50@ 8.50	6.75@ 7.75	7.00@ 8.00	6.75@ 8.00	7.50@ 8.25

EWES (SHORN):

Good-choice.....	3.00@ 4.50	3.00@ 4.50	3.50@ 4.75	3.50@ 4.50	3.50@ 4.75
Common (plain), medium.....	1.50@ 3.00	1.50@ 3.00	1.50@ 3.50	1.50@ 3.50	1.50@ 3.50

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended May 29, 1937.

CATTLE

	Week ended May 29, 1937	Prev. week, 1936	Cor. week, 1936
Chicago	26,588	23,827	38,165
Kansas City	21,629	20,012	14,010
Omaha	15,560	13,604	22,215
East St. Louis	14,703	14,987	15,206
St. Joseph	5,977	6,201	5,980
Sioux City	5,086	4,870	10,441
Wichita	4,180	4,197	2,988
Fort Worth	2,048	2,115	1,791
Philadelphia	1,980	1,922	2,235
Indianapolis	9,609	8,447	7,865
New York & Jersey City	8,362	8,090	6,726
Oklahoma City	2,336	2,068	3,263
Cincinnati	5,098	4,398	3,562
Denver	12,192	8,339	11,970
St. Paul	3,419	3,212	3,181
Milwaukee			
Total	139,347	139,498	149,348

HOGS

Chicago	60,420	42,817	79,779
Kansas City	12,870	12,733	25,372
Omaha	12,863	7,798	29,888
East St. Louis	31,503	29,181	44,995
St. Joseph	6,500	4,198	13,981
Sioux City	8,198	6,086	22,314
Wichita	4,108	4,597	4,511
Fort Worth	5,535	5,535	
Philadelphia	14,530	14,633	13,580
Indianapolis	6,010	7,088	12,442
New York & Jersey City	29,284	36,207	38,422
Oklahoma City	3,963	4,403	6,098
Cincinnati	11,212	9,110	12,738
Denver	4,009	4,203	5,263
St. Paul	19,106	19,237	20,927
Milwaukee	6,254	7,734	8,974
Total	230,890	215,530	339,284

SHEEP

Chicago	51,029	49,699	20,045
Kansas City	46,398	49,480	20,284
Omaha	18,259	24,837	18,404
East St. Louis	29,407	27,577	16,411
St. Joseph	18,448	16,821	10,678
Sioux City	5,252	4,860	5,890
Wichita	4,480	15,432	5,694
Fort Worth	6,637	8,478	5,490
Philadelphia	2,192	1,235	2,435
Indianapolis	58,207	53,916	53,415
New York & Jersey City	5,399	10,897	3,274
Oklahoma City	2,680	3,600	3,572
Cincinnati	5,331	5,761	5,054
Denver	3,375	3,365	2,281
St. Paul	676	1,572	888
Milwaukee			
Total	255,049	338,790	172,115

PACIFIC COAST LIVESTOCK

Receipts during the five days ended May 28, 1937:

	Cattle	Calves	Hogs	Sheep
Los Angeles	6,744	1,489	2,731	2,945
San Francisco	900	180	2,375	2,475
Portland	2,760	400	4,550	4,100

DIRECTS—Los Angeles: Cattle, 59 cars; hogs, 70 cars; sheep, 76 cars. San Francisco: Cattle, 555 head; calves, 145 head; hogs, 1,125 head; sheep, 2,450 head.

Order Buyer of Live Stock
L. H. McMURRAY

Indianapolis, Indiana

Do you buy your Livestock
through Recognized Pur-
chasing Agents?

Week Ending June 5, 1937

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending May 29, 1937	8,743½	2,574	2,270
Week previous	9,808	2,420	2,222
Same week year ago	10,278	2,424	2,767
COWS, carcass			
Week ending May 29, 1937	1,481	1,544	2,835
Week previous	1,518	1,426	2,580
Same week year ago	1,192	818	1,129
BULLS, carcass			
Week ending May 29, 1937	315½	800	47
Week previous	319	691	28
Same week year ago	152	544	20
VEAL, carcass			
Week ending May 29, 1937	16,540	2,844	829
Week previous	19,627	2,841	1,284
Same week year ago	18,446	1,948	606
LAMB, carcass			
Week ending May 29, 1937	42,427	17,655	16,928
Week previous	40,988	15,415	15,756
Same week year ago	26,624	8,707	12,395
MUTTON, carcass			
Week ending May 29, 1937	4,038	629	941
Week previous	3,986	647	814
Same week year ago	3,551	580	567
PORK CUTS, lbs.			
Week ending May 29, 1937	1,755,485	305,948	243,501
Week previous	2,136,194	299,179	315,378
Same week year ago	1,373,061	387,841	275,728
BEEF CUTS, lbs.			
Week ending May 29, 1937	313,666		
Week previous	256,700		
Same week year ago	324,126		

LOCAL SLAUGHTERS

CATTLE, head	Week ending May 29, 1937	9,609	2,048
	Week previous	8,441	2,115
	Same week year ago	7,805	1,791
CALVES, head	Week ending May 29, 1937	16,872	3,868
	Week previous	15,895	3,713
	Same week year ago	14,680	3,382
HOGS, head	Week ending May 29, 1937	27,402	14,580
	Week previous	36,207	14,633
	Same week year ago	33,239	13,580
SHEEP, head	Week ending May 29, 1937	58,297	3,637
	Week previous	53,916	3,476
	Same week year ago	53,415	5,490

CANADIAN BRANDED BEEF

Beef branded in Canada during April, 1937, totaled 4,091,881 lbs. compared with 4,745,810 lbs. in the same month of 1936. For the four months of 1937 the amount branded totaled 13,933,032 lbs. against 15,444,663 lbs. in 1936 period.

NEW YORK LIVESTOCK

Receipts week of May 29, 1937:


	Cattle	Calves	Hogs	Sheep
Jersey City	3,943	8,562	5,217	34,731
Central Union	1,971	2,350		15,145
New York	828	4,391	12,508	1,619
Total	6,742	15,303	17,725	51,495
Last week	6,759	15,788	19,288	89,952
Two weeks ago	4,930	10,883	20,692	42,185

CANADIAN INSPECTED KILL

	Apr. 1937	4 mos. 1937	4 mos. 1936
Cattle	87,429	265,240	260,650
Calves	81,553	197,356	172,330
Hogs	356,419	1,400,075	1,050,210
Sheep	33,779	167,167	166,707

GOOD MEN AND GOOD JOBS

Watch the Classified ad. page for good men or for good jobs.



KENNETT-MURRAY
Livestock Buying Service

THE KEY TO SATISFACTION

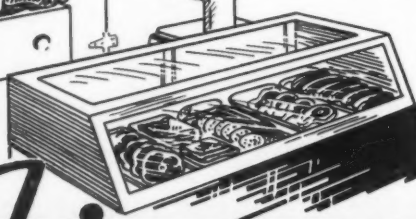
Detroit, Mich. Cincinnati, O. Dayton, O. Omaha, Neb.
Indianapolis, Ind. La Fayette, Ind. Louisville, Ky.
Nashville, Tenn. Sioux City, Ia. Montgomery, Ala.

Who Pays for Shrinkage?

FROM
HERE



TO
HERE



Frigerwrap

Board of Trade allowances may cover shrinkage losses on short hauls but the practice of shipping overweight on long hauls means a profit leak that quickly reaches an enormous sum for most packers.

You can stop this leak by wrapping meats for refrigeration or shipping with Frigerwrap—a clean, white or tan, sanitary Kraft paper treated by our patented process to be water, blood, and grease resistant and virtually air-proof.

Frigerwrap is tougher than waxed paper and more resistant to water. It costs less because the weight is ALL PAPER—you get more yardage a pound.

Ask your paper wholesaler for samples and prices, or write us sending his name.



CENTRAL PAPER CO., INC.
MUSKEGON, MICHIGAN

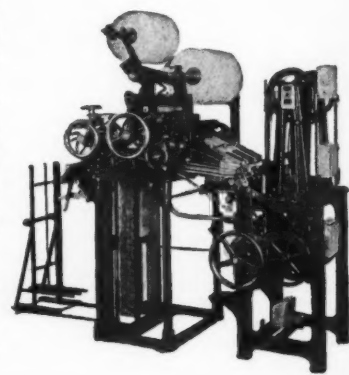
SOLVED

a Packaging Problem

Peters LARD and SHORTENING Packaging Machines have solved many packaging problems for both large and small companies . . . these machines reduce packaging costs and increase profits by producing packages as inexpensively as possible.

Right Illustration . . . Peters SENIOR Carton Forming and Lining Machine equipped with Automatic Carton and Liner Feeding Device . . . sets-up 55-60 cartons per minute, requiring no operator. SENIOR units for folding and closing automatically after filling . . . Also JUNIOR Models for plants with production of 35-40 cartons per minute.

We will welcome the opportunity to send you particulars on machines to meet your requirements. Send your problem to us.



PETERS MACHINERY CO.
4700 Ravenswood Ave. Chicago, Ill.

F.C. ROGERS, INC.

NINTH AND NOBLE STREETS
PHILADELPHIA

**BROKER
PACKINGHOUSE
PRODUCTS**

HARRY K. LAX, General Manager

Member of New York Produce Exchange
and Philadelphia Commercial Exchange

Use NEVERFAIL

THE PERFECT CURE

for making the
**best in Sausage,
Hams and Bacon**

"The Man You Know"



"The Man Who Knows"

Canadian Sales Office: 159 Bay St., Toronto

H. J. MAYER & SONS CO.

6819 27 5 Ashland Avenue, Chicago, Illinois

CANADIAN PLANT WINDSOR, ONTARIO



Meat Packing 40 Years Ago

(From The National Provisioner, June 5, 1897.)

Good to choice native steers were quoted at 5@5½¢ at New York and medium to fair steers at \$4.75@4.90, while choice heavy native beef was quoted at 7½@8¢ per pound and medium to good at 6½@7¢. Dressed calves moved at 8@8½¢ for choice kinds and choice dressed lambs at 10½@12¢. Light to mediumweight live hogs at New York were quoted at \$4.20@4.25 per cwt.; smoked hams at 10@10½¢, boneless bacon at 8@8½¢, fresh pork loins at 7½@8½¢.

Registration was recorded of the trade mark "Iowa's Pride" by John Morrell & Co., Ottumwa, Iowa, for hams, bacon and shoulders. Words of the trade mark were accompanied by a pictorial representation of a group of pigs.

Liebig's Extract Co., Ltd., reported a net profit of 120,452 pounds sterling for 1896. A dividend of 20 per cent was paid stockholders for the year.

Frank Brainard, of Brainard Bros., hog slaughterers, was elected president of the New York Produce Exchange.

Meat Packing 25 Years Ago

(From The National Provisioner, June 8, 1912.)

At New York good to choice native steers were quoted at \$7.90@9.40 per cwt. and fair kinds at \$6.00@7.80, while choice heavy native beef was quoted at 13@13½¢ per lb. and fair kinds at 11½@12½¢. Choice dressed calves were quoted at 15¢ and good lambs at 17¢. Live hogs, medium weight, were \$8.40 per cwt. and smoked hams were 15¢, boneless bacon 16¢ and fresh pork loins 14¢.

Lard stocks on hand June 1, 1912, at principal markets in the United States, afloat and in Europe, were reported as 337,497 tierces. This compared with 271,262 tierces on June 1, 1911 and 145,750 at the like period of 1910.

Strike of nearly 500 men at the plant of one of the large packing companies at Sioux City was ended when the company granted demands of 19¢ per hour.

Ohio Provision Co., Cleveland, O., of which Alex. J. McCrea was president and J. B. McCrea, secretary, started building a large new concrete hog slaughterhouse, remodeling the entire plant and installing all new equipment. Secretary J. B. McCrea visited many packing plants and decided that the John J. Felin plant in Philadelphia was the best example to follow.

Chicago News of Today

President Theodore Weil, Weil Packing Co., Evansville, Ind., was a visitor in Chicago during the week.

Stanley Danick, Miami Packing Co., Miami, Okla., was in Chicago this week.

A. F. Versen, secretary, St. Louis Meat Packers' Association, was a visitor to Chicago last week.

Vice President Fred W. Hoffman, Cudahy Packing Co., is in Europe on a six weeks' trip, during which he will visit a number of countries.

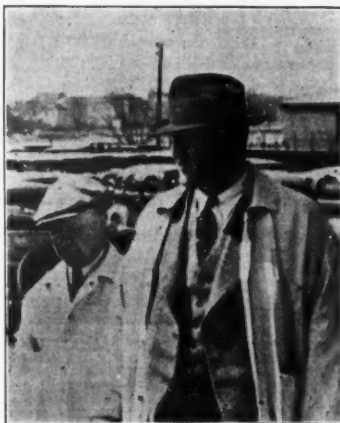
V. D. Skipworth, former president, A. Gobel, Inc., New York City, was a Chicago visitor this week.

Wm. Fried, vice president, Fried & Reinemann Packing Co., Pittsburgh, Pa., was in Chicago this week visiting the trade and attending the National Conference of Sales Executives.

Ira W. Fowler, head of Fowler Casing Co., Ltd., London, England, was in Chicago during the week.

Dean Hawkins has been appointed assistant manager of the quality control division in the Chicago general office of Armour and Company. He has served as superintendent of the plant at Mason City, Ia., during the past year.

Sweet Pickled Meats, Inc., has been incorporated to deal in meats in Chicago by G. Horwitz, K. Friend and R. Horwitz.



CAUGHT UNAWARES

Vice president H. H. (Tim) Corey, Geo. A. Hormel & Co., Austin, Minn., (right) and Joe Bassing, beef division superintendent, didn't know they were being caught by the candid camera on their way back from the plant to the general office.

An unusual and magnetic personality was lost to the meat packing industry with the death of Morris Rosenbach,



M. ROSENBACH

general manager, foreign department, Wilson & Co., and supervisor of the refinery, oils, bakery and three other divisions of the company, at his Chicago home on May 29. Mr. Rosenbach was 72 years old and had been in failing health for two years, but had appeared at his office as usual until late last week. He joined Swartzchild & Sulzberger at Kansas City in 1901, after a successful career as a civil engineer in which he did survey work for the United States army. His first executive position with the firm, later Wilson & Co., was in the contracts and canned meats division. He was transferred to Chicago in 1903. Mr. Rosenbach was widely known throughout the meat packing industry and in the export trade at home and abroad. He was a recognized literary authority and it is said that he read one good book a day. He had a cultured and well-rounded personality and attracted all who came in contact with him. Surviving are Mrs. Rosenbach; a son, Philip H., and three brothers, Dr. A. S. W. Rosenbach of New York and Philadelphia, famous as a collector of manuscripts and rare books; Philip Rosenbach of New York, and Moses Rosenbach of Philadelphia.

Countrywide News Notes

Ohio Valley Packing Co. has started operations at Evansville, Ind., and will specialize in the manufacture of sausage products, although a full line of fresh meats will be produced. Paul Ziegelmaier is president of the company.

J. R. Kissner has been appointed plant superintendent at the Oklahoma City unit of Armour and Company. He was formerly assistant superintendent at the Fort Worth plant.

James J. Hoban, traffic manager, Hunter Packing Co., East St. Louis, Ill., has been elected president of the St. Louis Traffic Club.

J. K. Kloehr, publicity department, John Morrell & Co., Ottumwa, Ia., was recently elected president of the Ottumwa Junior Chamber of Commerce for

Guaranteed for 10 Years—The Famous C-D TRIUMPH



Everlasting Plate

for All Makes of Meat Grinders

If you have trouble with your grinder plates and knives, consult The Old Timer. Send for price lists and information.

Chas. W. Dieckmann

SPECIALTY MFRS. SALES CO.

2021 Grace St.
Chicago, Ill.



CD Cut-More Knives with changeable blades—
—The OK Knives with changeable blades—
Superior OK reversible plates. We can furnish plates with any size holes desired from 1/8-inch up. Special designs made to order.



NEW SYSTEM Rotary Oven

Burns Any Gas

Produces Best Quality
Loaves and Roasts at Lowest
Fuel and Power Cost.

Built for Service

36 loaves or 24 roasts
60 loaves or 48 roasts
90 loaves or 72 roasts

**\$350 Small
\$375 Medium
\$475 Large**
F.O.B. Factory

Brand Bros., Inc.
410 E. 49th St., New York City

Names of users and complete details on request.

HOTTMANN KUTMIXER

Improved

New



Cuts and mixes in a single operation . . . needs less floor space . . . meat ejected automatically . . . cuts in suspension—no heating!

Saving of labor is definite—not imaginary!

Write for complete details to

E.G. JAMESCO.

332 S. La Salle St., Chicago, Ill.

Sales Representatives



STOCKINETTE

BAGS and TUBING for
Beef — Lamb — Ham — Sheep
Pigs—Cuts—Calves—Franks, Etc.
DESIGNED BY BAG MAKERS
WITH PACKINGHOUSE EXPERIENCE

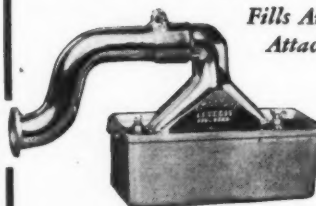
E.S. HALSTED & CO., Inc.

64 PEARL ST., NEW YORK CITY
Joseph Wahlman, Dept. Mgr.
(Formerly with Armour & Company)

Makers of Quality Bags Since 1876

Hindquarter Bag

EASY-WAY MEAT LOAF FILLER



*Fills Any Size Pan Right when
Attached to Sausage Stuffer*

We Also Manufacture
Perfection Ham and
Meat Loaf Molds and
Square and Round Ham
Cylinders. For Full
Details, Write

C. T. LENZKE & CO.

1439 W. Grand Blvd., Detroit, Mich.

**Build Your Dry
Sausage Business with
an Established Brand**



**Circle U Brand
Dry
Sausage**

Omaha Packing Company, Chicago, Ill.

the year 1937-38. He served as vice president of the group during the past year.

Ross Trullinger was recently appointed general manager and superintendent of the Birmingham plant of Armour and Company, succeeding E. H. Meyers and J. M. Borger. The new manager has been connected with the packing industry since 1907 and has held positions in South America and China as well as the United States. He has been with Armour since 1929, having served in supervisory capacities at Chicago, Omaha, St. Joseph, Birmingham and other points.

Rochester Packing Co. has announced that it has renewed for one year agreements with five unions, members of which are employed by the firm. Wage increases under the agreements will total about \$70,000 annually.

A certificate of dissolution has been filed by the Raskin Packing Co., Sioux City, Ia., with president Charles Raskin and Esther Raskin named as stockholders.

Wilbur H. Turner, Heekin Can Co., Cincinnati, reports from a tour of the South and West that conditions look very promising, with plenty of rain and fine feed prospects for livestock.

R. S. Skillings, head cattle buyer for the Mission Provision Co., San Antonio, Tex., passed away on June 1 at the age of 46. Death was due to a heart attack. He was widely known in the Southwest as a livestock expert. He leaves a wife, son and two daughters.

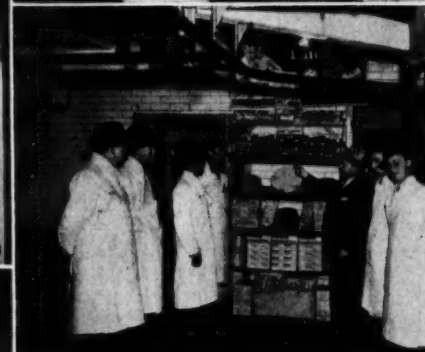
Albert Rehn, of Wm. G. Rehn's Sons, meat packers, Cincinnati, O., passed away on May 22. With his brothers, John, Henry and Arthur, he had conducted this old and successful business for many years.

Frank J. Leonard, formerly a member of the construction department of Swift & Co., passed away recently at his home in Portland, Ore. After constructing the Swift plant at Portland in 1910 he entered business for himself, specializing in refrigeration construction, in which he was an authority. Many plants in the Northwest were built under his direction.

Ray Pahle is opening a sausage factory at West Allis, Wis. His sausage maker will be Will Steger, who has won prizes for the best sausage made in Triberg, Germany, for the past three years in annual contests conducted in the Black Forest region.

McCranie Bros. Packing Co. started operation of its plant at Waycross, Ga., recently and is expected to handle about 200 hogs and 100 cattle a week. The new firm will produce fresh meats, provisions and sausage. Associated in the business are W. I. McCranie and his sons, W. H., C. C. and S. C. McCranie.

Armour and Company in asking for vacation of two Kansas City streets revealed that it had plans for eventual modernization, rebuilding and consolidation of its plant there at a cost of around \$1,000,000. The first step will involve alteration of the beef unit.



Located in Pittsburgh's heavily-populated East End is one of Armour and Company's largest branch houses, a complete manufacturing unit, employing approximately 300 people including sales and manufacturing departments. Beginning at the point made by conjunction of the Allegheny and Monongahela rivers, the city of Pittsburgh has spread out into the hills and up the valleys, with the greater percentage of people and business firms settling into the triangle to the Eastward. In the heart of this triangle lies this Armour branch, well situated for the trade.

Under the five-year reign of manager H. B. Cooper this branch has shown a substantial tonnage increase, and with improvement in steel and steel by-product manufacturing in the Pittsburgh area, Mr. Cooper is looking forward to an excellent 1937. They operate 15 to 20 trucks for making daily deliveries, and have a sales force of 18 men including the house force. It is a friendly organization, all of whom are interested readers of THE NATIONAL PROVISIONER every week.

New York News Notes

George Stern, advertising department, Wilson & Co., Chicago, was a visitor to New York last week.

President R. H. Cabell, treasurer L. E. McCauley and vice president F. A. Benson, Armour and Company, Chicago, spent a few days in New York last week.

M. T. Zarotschenzeff, vice president and technical director of the Z Pack Corporation, has removed his offices to 420 Lexington ave., New York City. Mr. Zarotschenzeff is now on a trip around the world, making a survey of quick freezing possibilities in many countries. He will return in December.

MODERN BRANCH HOUSE

One of Armour's largest branch houses, that at 6,400 Hamilton ave., Pittsburgh, Pa., a complete manufacturing unit, employing 300 people, with 18 salesmen and 20 delivery trucks.

1.—Manager H. B. Cooper (right) and asst. mgr. J. J. Smoody (left) check Armour's December "Meal of the Month" display.

2.—Emphasizing branded beef. (Left to right): beef manager R. Z. Farabaugh, asst. beef and cutting mgr. Bert Kelley, small stock manager S. R. Riggs.

3.—Special branded lambs are small stock manager Riggs' pride and joy.

4.—Smoked meat room. Smoked meat salesman G. J. Weinheimer checks orders and display featuring Star lard.

5.—Manager Cooper tells his men to push Cloverbloom produce. (Left to right): Farabaugh, beef; Kelly, beef; McFarland, produce; Riggs, lambs; manager Cooper; asst. mgr. Smoody; Berdych, produce; Weinheimer, smoked meats.

6.—Beef boning and cutting. Cutting manager Bert Kelly urges his men to hurry up on that boneless chuck order. (National Provisioner staff photos.)

RETAIL MEAT PRICES

Average of semi-monthly prices at New York and Chicago for all-grades of pork and good grade of other meats in mostly cash and carry stores.

NEW YORK. CHICAGO.									
	May 15, 1937.	May 15, 1936.	May 15, 1935.	May 15, 1937.	May 15, 1936.	May 15, 1935.		May 15, 1937.	May 15, 1936.
Beef:									
Porterhouse steak	.48	.44	.51	.43	.40	.42			
Steak steak	.40	.37	.44	.38	.34	.37			
Round steak	.30	.35	.41	.34	.30	.34			
Rib roast, 1st 6 cuts.	.31	.29	.34	.32	.29	.30			
Chuck roast	.25	.22	.26	.24	.20	.25			
Plate beef	.15	.14	.17	.14	.13	.15			
Lamb:									
Legs	.28	.28	.26	.28	.28	.25			
Loin chops	.44	.46	.38	.44	.41	.34			
Rib chops	.36	.38	.31	.40	.38	.29			
Stewing	.13	.14	.12	.16	.16	.14			
Pork:									
Chops, center cuts	.33	.35	.35	.36	.33	.33			
Bacon, strips	.36	.38	.35	.36	.37	.34			
Bacon, sliced	.41	.42	.40	.42	.41	.40			
Hams, whole	.31	.32	.28	.28	.28	.25			
Picnics, smoked	.21	.22	.21	.20	.22	.21			
Lard	.18	.18	.20	.16	.15	.18			
Vaal:									
Cutlets	.42	.42	.42	.38	.36	.34			
Loin chops	.35	.35	.36	.32	.30	.29			
Rib chops	.30	.29	.30	.28	.27	.25			
Stewing (breast)	.15	.15	.17	.15	.13	.13			

PRODUCE MARKETS

BUTTER.

	Chicago.	New York.
Creamery (92 score)	@30	31 @31½
Creamery (90-91 score)	.27½ @28½	30 @30½
Creamery firsts (88-89 score)	.27½ @28½	28½ @29½

EGGS.

Extra firsts	@19	
Firsts, fresh	18½ @18½	20 @20½
Standards	21½ @21½	

LIVE POULTRY.

Fowls	.10 @17½	16 @19
Fryers	.22 @22½	
Broilers	.18 @21	15 @23
Turkeys	.13 @16	10 @20
Ducks	.11 @13	
Geese	.9 @11	7 @9

DRESSED POULTRY.

Chickens, 31-42, frozen	.22½ @23½	23½ @24½
Chickens, 43-54, frozen	.24 @23½	25½ @26½
Chickens, 55 & up, frozen	.26 @26	27 @27½
Fowls, 31-47, fresh	.20 @20½	20½ @21
48-59, fresh	.22 @22	21 @23
60 and up, fresh	.22 @22½	21 @23
Turkeys, frozen	.25 @25	19 @22

BUTTER AT FIVE MARKETS

Wholesale prices 92 score butter at Chicago, New York, Boston, Philadelphia and San Francisco, week ended May 27, 1937:

	May 21	22	24	25	26	27
Chicago	.30—	.30—	.30—	.30—	.30—	.30—
N. Y.	.31½	.31½	.31½	.31½	.31½	.31
Boston	.32	.31½	.31½	.31½	.31½	.31½
Phila.	.32½	.32½	.32½	.32½	.32½	.32
San Fran.	.32½	.32½	.33	.33	.33	.33

Wholesale prices carlots—fresh & centralized—90 score at Chicago:

29½—29½	29½—29½	29½	29½	29½
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Receipts of butter by cities (tons):

	This week.	Last week.	1937.	1936.
Chicago	61,962	62,762	66,304	1,137,937
N. Y.	61,447	59,047	62,104	1,221,757
Boston	18,996	17,989	20,334	446,055
Phila.	16,877	19,471	22,745	423,612

Total 159,282 159,269 171,487 3,229,961 3,514,364

Cold storage movement (lbs.):

	In May 27.	Out May 27.	On hand May 28.	Same week day last year.
Chicago	502,689	5,719	4,269,541	4,554,743
N. Y.	129,302	79,436	1,112,432	2,424,727
Boston	45,150	9,258	421,303	503,737
Phila.	26,124	6,945	971,381	1,151,158
Total	703,265	101,358	6,774,657	8,634,365

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on June 3, 1937:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS, 300-500 lbs.:				
Choice	\$18.00@19.00			
Good	16.00@18.00		16.50@18.50	
Medium	14.50@16.00		14.50@16.50	
Common (plain)	13.50@14.50		13.50@14.50	
STEERS, 500-600 lbs.:				
Prime	19.00@20.00			
Choice	18.00@19.00		19.00@20.00	
Good	16.00@18.00		17.00@19.00	17.00@19.00
Medium	14.50@16.00		15.00@17.00	15.50@17.00
Common (plain)	13.00@14.50		14.00@15.00	
STEERS, 600-700 lbs.:				
Prime		20.00@21.00	20.00@21.00	
Choice	18.50@19.50		19.00@20.00	19.00@20.00
Good	16.50@18.50	17.00@19.00	17.50@19.00	17.00@19.00
Medium	14.50@16.50	15.50@17.00	15.50@17.50	15.50@17.00
STEERS, 700 lbs. up:				
Prime		20.50@21.50	20.50@21.50	
Choice	19.00@20.00	19.00@20.50	19.50@20.50	19.00@20.50
Good	16.50@19.00	17.50@19.50	17.50@19.50	17.00@19.00
COWS:				
Choice				
Good	12.50@14.00	14.00@15.00	14.50@15.50	14.00@14.50
Medium	11.50@12.50	13.00@14.00	13.00@14.50	13.00@14.00
Common (plain)	10.50@11.50	12.50@13.00	12.00@13.00	12.00@13.00
Fresh Veal:				
VEAL:				
Choice	15.00@16.00	14.50@16.00	15.00@16.00	14.00@15.00
Good	14.00@15.00	13.00@14.50	13.00@15.00	13.00@14.00
Medium	12.50@14.00	11.50@13.00	12.00@13.00	12.00@13.00
Common (plain)	11.00@12.50	10.50@11.50	11.00@12.00	11.00@12.00
CALF:				
Good			12.00@13.00	
Medium			11.00@12.00	
Common (plain)			10.00@11.00	
Fresh Lamb and Mutton:				
SPRING LAMBS:				
Choice	20.00@21.00	20.50@21.50	19.00@21.00	20.00@21.00
Good	19.00@20.00	19.00@20.50	18.00@20.00	19.00@20.00
Medium	18.00@19.00	17.50@19.00	16.00@18.00	18.00@19.00
Common (plain)		15.50@17.50	15.00@16.00	
LAMBS, 38 lbs. down:				
Choice	18.00@19.00	18.00@19.00	17.00@18.00	17.00@18.00
Good	17.00@18.00	17.00@18.00	16.00@17.00	16.00@17.00
Medium	16.00@17.00	15.00@17.00	14.00@16.00	15.00@16.00
Common (plain)	14.00@16.00	13.00@15.00	12.50@14.00	
LAMBS, 39-45 lbs.:				
Choice	17.50@18.50	17.50@18.50	16.50@17.50	17.00@18.00
Good	16.50@17.50	16.50@17.50	15.50@16.50	16.00@17.00
Medium	15.50@16.50	15.00@16.50	13.50@15.50	15.00@16.00
Common (plain)				
LAMBS, 46-55 lbs.:				
Choice	17.00@18.50	17.00@18.00	16.00@17.00	
Good	16.00@17.00	16.00@17.00	15.00@16.00	
MUTTON, Ewe, 70 lbs. down:				
Good	9.00@10.00	8.50@10.00	7.00@9.00	8.00@9.00
Medium	8.50@9.00	7.00@8.50	6.00@7.00	7.00@8.00
Common (plain)	8.00@8.50	6.00@7.00	5.00@6.00	6.00@7.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	24.00@26.00	24.00@25.00	22.00@24.00	23.00@25.00
10-12 lbs. av.	23.00@25.00	23.50@24.50	22.00@23.50	23.00@25.00
12-15 lbs. av.	21.00@23.00	22.00@23.50	20.00@21.00	21.00@23.00
16-22 lbs. av.	18.00@19.50			
SHOULDERS, N. Y. Style, Skinned:				
8-12 lb. av.	17.00@18.00		17.00@18.00	
PICNICS:				
6-8 lb. av.		17.00@17.50		
BUTTS, Boston Style:				
4-8 lb. av.	21.00@23.00		22.00@23.00	21.50@23.00
SPARE RIBS:				
Half Sheets	15.00@16.50			
TRIMMINGS:				
Regular	15.00@15.50			

*Includes hifers, 450 lbs. down, at Chicago.

*Includes sides at Boston and Philadelphia.

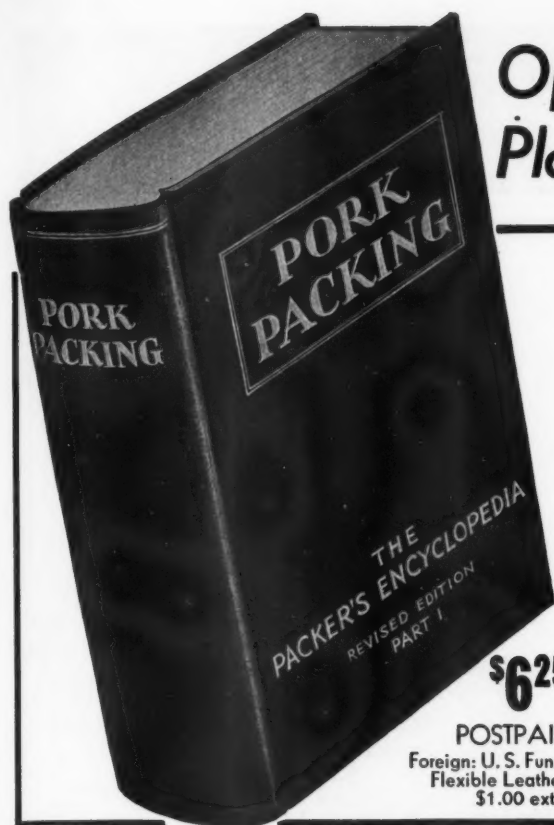
*Includes "skin on" at New York and Chicago.

NEWS OF THE RETAILERS

Norman Schapp has opened the re-modeled Schapp market at 1407 Potomac ave., Dormont, Pa., giving that community the finest food market in the vicinity.

Evans Super Market, 3rd and Court sts., Gallipolis, O., opened recently with spacious, well-lighted meat department.

David M. Templeman recently purchased meat market of James M. Gillespie, on Main st., Halstead, Pa.



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LAMB SALES UP 200 P. C.

Some advantages to be gained through extensive advertising of meats are reported by R. W. Doe, vice-president of Safeway Stores, Inc., as a result of the recent lamb promotion campaign in which this organization participated. Lamb feeders pointed out that there was an increase of 9 per cent in production, but Safeway Stores through their advertising and merchandising campaigns increased their lamb sales in 14 districts over 200 per cent. This increase ranged from a low of 201 per cent to a high of 456 per cent. In addition, 26 districts were above the organization-wide average of 86 per cent increase.

On previous lamb campaigns the company increased its average sales only 53 per cent, while in the campaign prevailing throughout the early months of 1937 nearly four times as much lamb was sold by Safeway Stores.

Quantity of lamb sold during the 1937 campaign and in like period of 1936 was as follows:

	Lbs.
Total sold 1937 campaign	1,203,345
Total sold similar period 1936	646,741
Increase	556,604
Percentage increase	86

This means that Safeway Stores alone moved into consumption during this campaign the meat of 30,084 lambs, which equals 107 double-deck carloads.

All agencies in the meat business co-operated to make the campaign a success—growers, packers, retailers and consumers. Much supplemental material was furnished by the National Live-stock and Meat Board, Mr. Doe said in commenting on the results, "as well as sales suggestions that were helpful to all companies."

MEAT CONTEST WINNERS

Miss Jane Morry of Detroit, Mich., is this year's national champion in the second national meat poster contest, and Miss Eleanor Duncan of Liberty, Mo., is the national winner in the fourteenth national meat story contest. Both national champions will be awarded university scholarships and cash prizes by the National Live Stock and Meat Board, which sponsors both contests. The Board reports that the entries in these events this year set a new all-time record. A total of 20,581 students from 1,017 high schools participated, representing every state.

Miss Morry's winning poster stressed the importance of meat from the standpoint of nutrition. Miss Duncan's winning essay was entitled, "The Food Value of Meat." In preparation for the contests students studied the subject of meat from all angles. In their entries they stressed meat as the center of the meal, value of meat for children, newer ideas in meat cookery, nutritive value of meat and other topics.

NEWS OF THE RETAILERS

Zellner's Market, Caldwell, N. J., is moving to larger quarters at 348 Bloomfield ave.

W. H. Miner, So. St. Paul, Minn., sold interest in Drovers' meat market.

Jim Dorsher, Alexandria, Minn., sold meat department in A. and P. store to Leonard Hukriede.

Joe Dembroski will open meat market at 700 E. Concordia ave.; E. A. Tarman will open market at 529 E. Locust st. and Wm. O. Powell will open market at 4732 W. Fond du Lac ave., Milwaukee.

Rudy Anthony sold interest in Anthony and Bly meat market to Andy Bly, Omaha, Nebr.

Arnold Kropp, meat dealer, is succeeded by Ed. C. Stern, Lewistown, Mont.

Frank Brodsky, McIntosh, So. Dak., has taken over meat department in Martin's store.

J. W. Johnson market has engaged in business at 724 N. Ewing st., Dallas, Tex.

A. M. Dickler has moved to a new location at 303 Beverly Road, Mt. Lebanon, Pa., where his new fixtures and equipment make it a model store.

W. J. Meade purchased meat business of George A. Kemp, 602 N. K st., Tacoma, Wash.

See Classified page for good men.

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CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Beef Carcass			Cor. week, 1936.	
	Week ended June 2, 1937.			
Prime native steers—				
400-600	22 @22 1/2	14 1/2 @15 1/2		
600-800	22 @22 1/2	13 1/2 @14 1/2		
800-1000	22 @22 1/2	13 1/2 @14 1/2		
Good native steers—				
400-600	19 1/2 @20 1/2	13 @14		
600-800	19 1/2 @20 1/2	13 @13 1/2		
800-1000	19 1/2 @20 1/2	13 @14		
Medium steers—				
400-600	17 @18	12 1/2 @12 1/2		
600-800	17 @18	12 1/2 @12 1/2		
800-1000	18 @18 1/2	12 1/2 @13		
Helfers, good, 400-600	17 1/2 @18	12 @13		
Cows, 400-600	11 1/2 @13	10 @12		
Hind quarters, choice	28 1/2 @29	20 @20		
Fore quarters, choice	16 1/2 @17	10 @10		

Beef Cuts

Steer loins, prime	@45	unquoted
Steer loins, No. 1	@38	@28
Steer loins, No. 2	@32	@23
Steer short loins, prime	@69	unquoted
Steer short loins, No. 1	@50	@37
Steer short loins, No. 2	@39	@28
Steer loin ends, No. 1	@26	@19
Steer loin ends, No. 2	@25	@18
Cow loins	@22	@17
Cow short loins	@27	@19
Cow loin ends (hips)	@18	@15
Steer ribs, prime	@33	unquoted
Steer ribs, No. 1	@26	@17
Steer ribs, No. 2	@24	@14
Cow ribs, No. 1	@16	@12 1/2
Cow ribs, No. 2	@15	@12
Steer rounds, prime	@29	unquoted
Steer rounds, No. 1	@19 1/2	@15
Steer rounds, No. 2	@19	@14 1/2
Steer chucks, prime	@15 1/2	unquoted
Steer chucks, No. 1	@14 1/2	@10 1/2
Steer chucks, No. 2	@14 1/2	@10 1/2
Cow rounds	@12	@10 1/2
Cow chucks	@11	@9
Steer plates	@11	@9
Medium plates	@11	@9
Briskets, No. 1	@17	@11 1/2
Steer navel ends	@8 3/4	@7 1/2
Cow navel ends	@8	@7
Fore shanks	@7	@6
Hind shanks	@8	@6
Strip loins, No. 1, bbls.	@48	@35
Strip loins, No. 2	@35	@25
Striploin butts, No. 1	@35	@21
Striploin butts, No. 2	@25	@19
Beef tenderloins, No. 1	@65	@60
Beef tenderloins, No. 2	@65	@50
Rump butts	@14	@13 1/2
Flank steaks	@24	@18
Shoulder clods	@14 1/2	@14 1/2
Hanging tenderloins	@16	@12
Insides, green, 6@8 lbs.	@15	@15 1/2
Outsides, green, 5@6 lbs.	@14	@13 1/2
Knuckles, green, 5@6 lbs.	@15 1/2	@14 1/2

Beef Products

Brains (per lb.)	@8	@5
Hearts	@12	@9
Tongues	@18	@13
Sweetbreads	@16	@14 1/2
Ox-tail, per lb.	@10	@6
Fresh tripe, H. C.	@9	@8
Fresh tripe, E. C.	@11 1/2	@11 1/2
Livers	@18	@18
Kidneys, per lb.	@10	@10

Veal

Choice carcass	@15	15 @16
Good carcass	@13	13 @14
Good saddles	@19	17 @18
Good racks	@12	12 @13
Medium racks	@8	10 @11

Veal Products

Brains, each	@9	@9 1/2
Sweetbreads	@39	@35
Calf livers	@30	@35

Lamb

Choice lambs	@20	@25
Medium lambs	@18	@22
Choice saddles	@21	@26
Medium saddles	@19	@24
Choice fores	@17	@22
Medium fores	@16	@21
Lamb fries, per lb.	@30	@32
Lamb tongues, per lb.	@15	@15
Lamb kidneys, per lb.	@20	@20

Mutton

Heavy sheep	@7	@6
Light sheep	@10	@10
Heavy saddles	@9	@8
Light saddles	@13	@12
Heavy fores	@5	@4
Light fores	@8	@8
Mutton legs	@15	@15
Mutton loins	@11	@10
Mutton stew	@5 1/2	@6
Sheep tongues, per lb.	@12 1/2	@12 1/2
Sheep heads, each	@10	@10

Fresh Pork and Pork Products

Pork loins, 8@10 lbs. av.	@26	@21 1/2
Picnic shoulders	@15	@14 1/2
Skinned shoulders	@17 1/2	@16
Tenderloins	@32	@32
Spare ribs	@15	@12
Back fat	@14	@11
Boston butts	@22	@19 1/2
Boneless butts, cellar		
Trim, 2@4	@26	@24 1/2
Hocks	@11	@11
Tails	@12	@10
Neck bones	@6	@4
Slip bones	@13	@13
Blade bones	@14	@12 1/2
Pigs' feet	@5	@5
Kidneys, per lb.	@8	@10
Livers	@13	@8
Brains	@8	@12
Ears	@6	@5 1/2
Snouts	@7	@8
Heads	@8	@9
Chitterlings	@5 1/2	@7

DRY SALT MEATS

Clear bellies, 14@16 lbs.	@16 1/2
Clear bellies, 18@20 lbs.	@16 1/2
Rib bellies, 25@30 lbs.	@16 1/2
Fat backs, 10@12 lbs.	@12 1/2
Fat backs, 14@16 lbs.	@13 1/2
Regular plates	@12 1/2
Jowl butts	@12 1/2

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment paper	24 1/2 @25 1/2
Fancy skd. hams, 14@16 lbs., parchment paper	24 1/2 @25 1/2
Standard reg. hams, 14@16 lbs. plain	@25
Picnics, 4@8 lbs., short shank, plain	@21
Picnics, 4@8 lbs., long shank, plain	@17 1/2 @18 1/2
Fancy bacon, 6@8 lbs., parchment paper	@29
Standard bacon, 6@8 lbs., plain	@26
No. 1 beef ham sets, smoked	
Insides, 5@12 lbs.	@27
Knuckles, 5@9 lbs.	@28
Cooked hams, choice, skin on, fattened	@37 1/2
Cooked hams, choice, skinned, fattened	@38
Cooked picnics, skin on, fattened	@28 1/2
Cooked picnics, skinned, fattened	@27 1/2

BARRELED PORK AND BEEF

Mess pork, regular	@30.50
Family back pork, 24 @24 pieces	@29.00
Family back pork, 35 to 45 pieces	@29.00
Clear back pork, 40 to 50 pieces	@29.50
Clear plate pork, 25 to 35 pieces	@24.00
Bean pork	@26.00
Brisket pork	@30.00
Plate beef	@20.50
Extra plate beef, 200-lb. bbls.	@21.00

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$21.00
Lamb tongue, short cut, 200-lb. bbl.	51.50
Regular tripe, 200-lb. bbl.	26.00
Honeycomb tripe, 200-lb. bbl.	29.50
Pocket honeycomb tripe, 200-lb. bbl.	31.00

LARD

Prime steam, cash, Bd. trade	@12.42 1/2
Prime steam, loose, Bd. trade	@12.30
Refined lard, tierces, f.o.b. Chgo.	@.13 1/2
Kettle rend., tierces, f.o.b. Chgo.	@.14
Leaf, kettle rendered, tierces, f.o.b. Chicago	@.14 1/2
Neutral, in tierces, f.o.b. Chicago	@.14 1/2
Compound, veg., tierces, c.a.f.	@.13

OLEO OIL AND STEARINE

Extra oleo oil	@11 1/2 @12
Prime No. 2 oleo oil	@11 @11 1/2
Prime oleo stearine, edible	9 1/2 @9 1/2

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.	
Valley points, prompt	@9
White deodorized, in bbls, f.o.b. Chgo.	@11 1/2
Yellow, deodorized	@11 1/2
Soap stock, 50% f.o.b. f.o.b. mills	@2 1/2
Soya bean oil, f.o.b. mills	@8 1/2
Corn oil, in tanks, f.o.b. mills	@8 1/2
Cocanut oil, sellers' tanks, f.o.b. coast	5 1/2 @5 1/2
Refined in bbls., f.o.b. Chicago	nom. 10

OLEOMARGARINE

(F. O. B. CHICAGO.)	
White domestic vegetable margarine	@15 1/2
White animal fat margarine, in 1 lb. cartons, rolls or prints	@15 1/2
Nut, 1-lb. cartons	@13
Puff paste (water churned)	@13 1/2
(milk churned)	@14 1/2

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	@30
Country style sausage, fresh in link	@25 1/2
Country style sausage, fresh in bulk	@22 1/2
Country style sausage, smoked	@27 1/2
Frankfurters, in sheep casings	@25 1/2
Frankfurters, in hog casings	@23 1/2
Bologna in beef bungs, choice	@19 1/2
Bologna in beef middles, choice	@18 1/2
Liver sausage in beef rounds	@16
Liver sausage in hog bungs	@18 1/2
Smoked liver sausage in hog bungs	@19 1/2
Head cheese	@18 1/2
New England luncheon specialty	@25 1/2
Minced luncheon specialty, choice	@20
Tongue sausage	@28
Blood sausage	@18
Souse	@19
Polish sausage	@23

DRY SAUSAGE

Cervelat, choice, in hog bungs	@40
Thuringer cervelat	@22
Farmer	@28
Holsteiner	@27
B. C. salami, choice	@30
Milano salami, choice in hog bungs	@37
B. C. salami, new condition	@22
Frisses, choice, in hog middles	@35
Genoa style salami, choice	@45
Pepperoni	@33 1/2
Mortadella, new condition	@20 1/2
Capicola	@48
Italian style hams	@38
Virginia hams	@43

SAUSAGE IN OIL

Bologna style sausage, in beef rounds—	
Small tins, 2 to crate	\$.75
Frankfurt style sausage, in sheep casings—	
Small tins, 2 to crate	\$.75
Smoked link sausage, in hog casings—	
Small tins, 2 to crate	\$.75

SAUSAGE MATERIALS

(F. O. B. CHICAGO.)

Regular pork trimmings	14 1/2 @15
Special lean pork trimmings	19 1/2 @20
Extra lean pork trimmings	@21
Pork cheek meat	@15 1/2
Pork hearts	@10
Pork livers	@10
Native boneless bull meat (heavy)	@12 1/2
Shank meat	11 1/2 @11 1/2
Boneless chucks	11 1/2 @11 1/2
Beef trimmings	@11
Beef cheeks (trimmed)	@10 1/2
Dressed canners, 350 lbs. & up	@8 1/2
Dressed cutter cows, 400 lbs. and up	@9 1/2
Dr. bologna bulls, 600 lbs. and up	@10 1/2
Pork tongues, canner trim, S. P.	@13 1/2

CURING MATERIALS

Nitrite of soda (Chgo. whse stock):	Cwt.
In 425-lb. bbls., delivered	\$ 9.00
Salt peter, less than ton lots:	
Dbl. refined granulated	6.40
Small crystals	7.40
Medium crystals	7.75
Large crystals	8.15
Dbl. refd. gran. nitrate of soda	3.50
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago:	
Granulated	6.80
Medium, undried	9.30
Medium, dried	9.80
Rock	6.60
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	@3.45
Second sugar, 90 basis	None
Standard gran., f.o.b. refiners (2%)	@4.70
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	@4.20
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	@4.00
Dextrose, in car lots, per cwt.	@4.11

(Continued on page 55.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

BEFORE YOU BUY

Investigate What These Packers Offer

HONEY BRAND

HAMS—BACON
DRIED BEEF



HYGRADE

Beef—Veal
Lamb—Sausage

HYGRADE'S Original WEST VIRGINIA HAM

HYGRADE FOOD PRODUCTS CORP. 30 Church St.
New York, N.Y.



Philadelphia Scrapple a Specialty

John J. Felin & Co., Inc.

4142-60 Germantown Ave., Philadelphia, Pa.
New York Branch: 407-409 West 13th Street

Hams
Bacon
Lard
Delicatessen

**BEEF · BACON
SAUSAGE · LAMB**

ESSKAY
QUALITY

**VEAL · PORK
SHORTENING · HAM**

New York, N. Y.
408 West 14th Street

The Esskay Co. of North Carolina
230 S. Liberty St., Annex,
Winston Salem

The WM. SCHLUDERBERG—T. J. KURDLE CO.

Philadelphia, Pa.
713 Callew Hill St.

Main Office and Plant
BALTIMORE, MD.
3800 E. BALTIMORE ST.

Richmond, Va.
Hermitage Rd. &
S. A. L. R. R.

Washington, D. C.
908-14 G St., N. W.

Roanoke, Va.
317 E. Campbell Ave.

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by Purchasing

Straight and Mixed Cars of Fresh and Cured PORK PRODUCTS
from

UNION STOCK YARDS

THE P. BRENNAN COMPANY

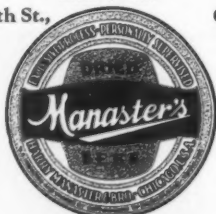
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Harry Manaster & Bro.

1018-32 W. 37th St.,

Chicago, U. S. A.

Choicest
Sausage
Material



Selected
Beef
Cuts

WHOLESALE MEATS

Vogt's

**Liberty
Bell Brand**

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

Wilmington Provision Company

TOWER BRAND MEATS

*Slaughterers of Cattle, Hogs,
Lambs and Calves*

U. S. GOVERNMENT INSPECTION

WILMINGTON

DELAWARE

Chicago Markets

(Continued from page 53.)

SPICES

(Basis Chicago, original bbls., bags or hales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice, Prime	15	16 1/2
Resifted	15 1/2	17
Chili Pepper, Fancy	22	23 1/2
Chili Powder, Fancy	22	23 1/2
Cloves, Amboyana	27	31
Madagascar	20	23 1/2
Zanzibar	21 1/2	24
Ginger, Jamaica	18	20
African	18	19
Mace, Fancy Banda	65	70
East India	60	65
E. I. & W. I. Blend	60	65
Mustard Flour, Fancy	15	15
No. 1	26	26
Nutmeg, Fancy Banda	22	22
East India	19 1/2	19 1/2
E. I. & W. I. Blend	28	28
Paprika, Extra Fancy	24	24
Hangarian, Fancy	24	24
Peppin Sweet Red Pepper	26 1/2	26 1/2
Peppin (220-lb. bbls.)	28 1/2	28 1/2
Pepper, Cayenne	17 1/2	17 1/2
Red Pepper, No. 1	12	12
Pepper, Black Aleppy	10 1/2	10 1/2
Black Lampong	7 1/2	8 1/2
Black Tellicherry	11	12 1/2
White Java Muntok	12	13 1/2
White Singapore	11 1/2	12 1/2
White Packers	12 1/2	12 1/2

SEEDS AND HERBS

	Whole.	Sausage.
	Per lb.	Per lb.
Caraway Seed	9 1/2	11 1/2
Celery Seed, French	22	26
Cominos Seed	10 1/2	13
Coriander Morocco Bleached	8	8 1/2
Coriander Morocco Natural No. 1	7	8 1/2
Mustard Seed, Cal. Yellow	9	11
American	8	10
Marjoram, French	20	24
Oregano	17	20
Sage, Dalmatian Fancy	8 1/2	10
Dalmatian No. 1	8	9 1/2

SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	@.18
Domestic rounds, 140 pack	@.29
Export rounds, wide	@.40
Export rounds, medium	@.27
Export rounds, narrow	@.39
No. 1 weasands	@.05
No. 2 weasands	@.06 1/2
No. 1 bungs	@.12
No. 2 bungs	@.12
Middles, regular	@.35
Middles, select, wide, 2@2 1/2 in.	@.45
Middles, select, extra wide, 2 1/2 in. and over	@.85
Dried bladders:	
12-15 in. wide, flat	.80
10-12 in. wide, flat	.70
8-10 in. wide, flat	.50
6-8 in. wide, flat	.35
Hog casings:	
Narrow, per 100 yds.	2.25
Narrow, special, per 100 yds.	2.20
Medium, regular	1.10
English medium	1.90
Wide, per 100 yds.	1.40
Extra wide, per 100 yds.	1.25
Export bungs	.28
Large prime bungs	.21
Medium prime bungs	.16
Small prime bungs	.11
Middles, per set	.18
Stomachs	.08

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, good	\$ @12.00
Steers, medium to good, 1242-lb.	@11.25
Steers, medium, 920-lb.	@10.50
Cows, common to medium	6.75 @ 7.75
Heifers	5.00 @ 6.75
Bulls, cutter to medium	@ 9.50
Bulls, good, sausage	5.50 @ 7.50
Bulls, good, sausage	@ 7.50

LIVE CALVES

Vealers, top	\$ @11.00
Vealers, good to choice	9.00 @ 11.00
Vealers, common to medium	6.50 @ 9.00
Vealers, culls	5.00 @ 6.50
Calves, 250-lb.	@ 7.25

LIVE HOGS

Hogs, good to choice, 160-220-lb.	\$ @11.90
-----------------------------------	-----------

LIVE LAMBS

Lambs, good and choice, spring	\$12.75 @ 13.00
Lambs, medium to good, spring	@12.50
Sheep, medium	@4.65 nom
Ewes, shorn	@4.50 down

DRESSED BEEF

City Dressed.	
Choice, native, heavy	.20 @.22
Choice, native, light	.19 @.21
Native, common to fair	.17 @.18 1/2

Western Dressed Beef.

Native steers, 600@800 lbs.	.19 @.21
Native choice yearlings, 440@600 lbs.	.19 @.21
Good to choice heifers	.17 @.18
Good to choice cows	.15 @.16
Common to fair cows	.12 @.13
Fresh bologna bulls	.11 @.12

BEEF CUTS

	Western	City
No. 1 ribs	.25 @.27	.26 @.29
No. 2 ribs	.22 @.24	.24 @.25
No. 3 ribs	.20 @.22	.21 @.23
No. 1 loins	.42 @.46	.45 @.50
No. 2 loins	.35 @.38	.40 @.44
No. 3 loins	.28 @.30	.34 @.38
No. 1 hinds and ribs	.22 @.24	.24 @.26
No. 2 hinds and ribs	.20 @.22	.21 @.23
No. 1 rounds	.19 @.19 1/2	.19 @.20
No. 2 rounds	.17 @.18 1/2	.18 @.18 1/2
No. 3 rounds	.16 @.17 1/2	.17 @.17 1/2
No. 1 chucks	.17 @.17	.17 @.17
No. 2 chucks	.16 @.16	.16 @.16
No. 3 chucks	.15 @.15	.15 @.15
Bolognas	.11 1/2 @.12 1/2	.11 1/2 @.12 1/2
Rolls, reg. 6@8 lbs. av.	.22 @.25	.22 @.25
Rolls, reg. 4@6 lbs. av.	.18 @.20	.18 @.20
Tenderloins, 4@6 lbs. av.	.50 @.60	.50 @.60
Tenderloins, 5@6 lbs. av.	.50 @.60	.50 @.60
Shoulder clods	.12 @.14	.12 @.14

DRESSED VEAL

Good	.14 1/2 @.15 1/2
Medium	.13 1/2 @.14 1/2
Common	.12 1/2 @.13 1/2

DRESSED SHEEP AND LAMBS

Lambs, spring, prime	.22 1/2 @.23 1/2
Lambs, spring, good	.21 1/2 @.22 1/2
Lambs, prime to choice	.18 @.19
Lambs, good	.17 @.18
Lambs, medium	.16 @.17
Sheep, good	.10 @.12
Sheep, medium	.8 @.10

DRESSED HOGS

Hogs, good and choice (90-140 lbs.)	\$16.50 @ 17.25
-------------------------------------	-----------------

FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.	@.26
Pork tenderloins, fresh	@.36
Pork tenderloins, frozen	@.35
Shoulders, Western, 10@12 lbs. av.	@.18
Butts, boneless, Western	@.23
Hams, regular, Western, 10@12 lbs. av.	@.22
Picnic hams, West. fresh, 6@8 lbs. av.	@.19
Pork trimmings, extra lean	@.22
Pork trimmings, regular 50% lean	@.16
Spareribs	@.16

SMOKED MEATS

Regular hams, 8@10 lbs. av.	.26 @.27
Regular hams, 10@12 lbs. av.	.25 1/2 @.26 1/2
Regular hams, 12@14 lbs. av.	.24 1/2 @.25 1/2
Skinned hams, 10@12 lbs. av.	.26 1/2 @.27
Skinned hams, 12@14 lbs. av.	.25 1/2 @.26
Skinned hams, 16@18 lbs. av.	.25 @.25 1/2
Skinned hams, 18@20 lbs. av.	.25 @.25 1/2
Picnics, 4@6 lbs. av.	.18 @.19
Picnics, 6@8 lbs. av.	.18 @.19
City pickled bellies, 8@12 lbs. av.	.23 @.24
Bacon, boneless, Western	.28 @.29
Bacon, boneless, city	.28 @.29
Rollettes, 8@10 lbs. av.	.21 @.22
Beef tongue, light	.21 @.22
Beef tongue, heavy	.23 @.24

FANCY MEATS

Fresh steer tongues, untrimmed	16c a pound
Fresh steer tongues, l. c. trimmed	28c a pound
Sweetbreads, beef	35c a pound
Sweetbreads, veal	70c a pair
Beef kidneys	12c a pound
Mutton kidneys	4c each
Livers, beef	29c a pound
Oxtails	14c a pound
Beef hanging tenders	25c a pound
Lamb fries	12c a pair

BUTCHERS' FAT

Shop fat	@3.50 per cwt.
Breast fat	@4.25 per cwt.
Edible suet	@6.00 per cwt.
Inedible suet	@4.75 per cwt.

GREEN CALFSKINS

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 Veals	22	2.90	3.15	3.20	3.85
Prime No. 2 Veals	21	2.70	2.95	3.00	3.35
Buttermilk No. 1	19	2.60	2.85	2.90	
Buttermilk No. 2	18	2.45	2.70	2.75	
Branded Grub	10	1.45	1.60	1.65	1.90
Number 3	10	1.45	1.60	1.65	1.90

BONES AND HOOFES

Per ton.	
Round shins, heavy, delivered basis	\$80.00
light, delivered basis	70.00
Flat shins, heavy, delivered basis	65.00
light, delivered basis	60.00
Thighs, blades and buttocks	60.00
White hoofs	50.00
Black and striped hoofs	40.00

COOPERAGE

(Prices at Chicago.)

Ash pork barrels, black hoops	\$1.47 1/2 @ 1.50
Ash pork barrels, galv. hoops	1.55 @ 1.57 1/2
Oak pork barrels, black hoops	1.37 1/2 @ 1.40
Oak pork barrels, galv. hoops	1.45 @ 1.47 1/2
White oak ham tierces	2.32 1/2 @ 2.35
Red oak lard tierces	2.07 1/2 @ 2.10
White oak lard tierces	2.17 1/2 @ 2.20

Susie Sausage says:-



Oh, you dune Brides! Stay sweet, juicy and tender in Natural Casings - and you'll never go to Reno.

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610 Root Street Chicago 470 Washington Street New York

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Position Wanted

Beef Salesman, Livestock Buyer

Combination beef salesman and livestock buyer is interested in securing position with small packer. Thorough knowledge of all plant operations and handling of men. W-778, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Superintendent

Practical operating man wishes position. Long experience all departments, killing, curing, sausage, lard, etc. Can handle plant with care and economy, stop leaks, improve methods, show good results. Understands tests and costs. W-780, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sewed Casings Foreman

Many years' experience making all kinds of sewed casings. Understands organizing on economical basis. Best references as to ability and qualifications. W-781, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Plant Superintendent

with years of general, thorough, practical packing plant operating experience, all departments, beef or pork. Slaughtering, cutting, processing, rendering, manufacturing, etc., including mechanical supervision. Large and small plant experience as general superintendent. Organize labor efficiently, produce results with minimum costs. References. W-775, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Plant Manager

Young man, age 36, 20 years' packinghouse experience in sales, manufacturing, slaughtering, all packinghouse departments. Acquainted with West, Central West, Eastern Seaboard. Has handled large branches and plants, large sales organizations. Steady worker, understands economical operations and sales development. Now employed, available soon. W-772, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausage Foreman

Experienced sausagemaker and capable foreman. Thoroughly qualified through training and many years' experience to produce standard and high-grade sausage, loaves, specialties and baked and boiled hams. Excellent references. Steady and sober. Married. Can go anywhere. W-746, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Working Sausage Foreman

Twenty-five years' experience. Cure hams and bacon. Any size packing plant. Guarantee results. Sober, married. W-761, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Men Wanted

Production Manager

Wanted, production manager experienced in edible oil refining, hydrogenation, shortening and margarine manufacture. Must be capable of training and handling men. Reply giving experience and technical training. W-779, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Smoker and Cooker

Wanted, young, energetic man thoroughly experienced in smoking and cooking to assist in sausage kitchen. Salary \$35. Give age, experience, and other details. W-774, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Accountant

Eastern meat packer wants accountant between 30 and 40 years old, thoroughly experienced in packinghouse operations, costs, tests, and tax matters. Give references, experience and former employers. W-762, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Equipment for Sale

Used Equipment for Sale

3 Anderson No. 1 Oil Expellers, motor driven, with 15-H.P., AC motors, complete with tempering apparatus; 2 Anderson RB Expellers; two 4 ft. x 9 ft. Mechanical Mfg. Co. Lard Rolls; 1 Albright Nell 2 1/2 ft. x 5 ft. Jacketed Dryer; 3 Bartlett & Snow Jacketed Digesters or Tankage Dryers; one 24 in. x 20 in. Type "B" Jeffrey Hammer Mill; one 24 in. x 16 in. Gruendler Hammer Mill; 2 Jay-Bee Hammer Mills, No. 2, No. 3, for Cracklings; 2 Mechanical Mfg. Co. Double Arm Meat Mixers; 1 Buffalo No. 23 Silent Cutter; 1 No. 41 Enterprise Meat Chopper; 1 "Boss" No. 166 Meat Chopper. Miscellaneous: Cutters, Grinders, Melters, Cookers, Rendering Tanks, Hydraulic Presses, Kettles, Pumps, etc. What have you for sale? Send us a list.

CONSOLIDATED PRODUCTS COMPANY
14-19 Park Row, New York, N. Y.
Shops and Plant
331 Doremus Ave., Newark, N. J.

Used Packinghouse Equipment

For sale, 24-ton Frick ice machine with steam engine. Brownell boiler, Gem City boiler, Permutit water softener, cattle scale, track scales, pumps, lard cooking tank, blowers, tallow tanks, other items. For list and full particulars write to Geo. H. Alten, P. O. Box 426, Lancaster, Ohio.

TAKE ADVANTAGE of these
OPPORTUNITIES

Equipment Wanted

Meat Scrap Rendering Press

Wanted, hydraulic meat scrap rendering press, plunger 20 in. or larger. John Butler, 15 Mellen St., Cambridge, Mass.

Retorts

Wanted, good used retorts for manufacturing oil sausage. Write Box 782, Macon, Georgia.

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Broker
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Tankage, Blood, Bones, Cracklings, Hoofs
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City Dressed Beef, Lamb and Veal, Poultry

Oleo Oils
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Tallow

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Cracklings

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Packer Hides

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Horns
Cattle Switches

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First Ave. and East River

NEW YORK CITY

Telephone
Murray Hill 4-2900

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communicate with
STOKES & DALTON, LTD.
Leeds 9 ENGLAND

FRANK A. JAMES

21-23 FARRINGTON ROAD, LONDON, E. C. 1

Cable Address: - - JAMMETHO SMITH, London

**We are large Buyers all the year
round of all grades of Hog Casings**

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W. J. KEMPNER, LTD.

Quality Sausage Casings

47-53 St. John St., Smithfield, London, E. C. 1.

Cables: Supplant, London

**Continuous Buyers of Quality Hog Casings
in Carload Lots**

Phone Gramercy 5-3665

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Selected Hog and Sheep Casings a Specialty
Ave. A, cor. 20th St. New York, N. Y.

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NEW YORK, N. Y.

723 West Lake St.
CHICAGO, ILL.

THE CUDAHY PACKING CO.

PRODUCERS, IMPORTERS AND EXPORTERS OF

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221 NORTH LA SALLE STREET CHICAGO, U. S. A.

SAUSAGE

is Finer Tasting
in Natural Casings

SALZMAN CASINGS CORP.

4021 Normal Ave., Chicago, Illinois

"The Skins You Love to Stuff"

Early & Moor, Inc.
SAUSAGE CASINGS

Exporters

139 Blackstone St.

Importers

Boston, Mass.



**Selected
Sausage Casings**

Attention

**For YOUR Pork Sausage Use
OUR Graded SHEEP CASINGS**

MAY CASING COMPANY, INC.

FORMERLY M. J. SALZMAN CO., INC.

619 West 24th Place, Chicago, Ill.

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Adler Company, The.....	34
Allbright-Nell Co., The.....	Third Cover
Ampol, Inc.	52
Arbogast & Bastian Co.	34
Armour and Company.....	12
Bemis Bro. Bag Company.....	42
Brady, McGillivray & Mulloy.....	28
Brand Bros., Inc.	48
Brennan Company, The P.	54
Cahn, Fred C.	34
Callahan and Co., A. P.	53
Central Paper Company.....	46
Chelsea Fan & Blower Co.	28
Chevrolet Motor Co.	6
Cincinnati Butchers' Supply Corp....	8
Cudahy Packing Co.	57
Dold Packing Co., Jacob.....	52
Dry Zero Corporation	26
Dunning & Boschert Press Co. Inc. .	36
Early & Moor, Inc.	57
Electric Auto Lite Co.	29
Felin & Co., Inc., John J.	54
Ford Motor Company.....	32
French Oil Mill Machinery Co.	36
Fruehauf Trailer Co., Inc.	7
General Motors Truck Co.	5
General Tire & Rubber Co.	3
Goodyear Tire & Rubber Co.	20
Griffith Laboratories.....	First Cover
Halsted & Co., Inc., E. S.	48
Ham Boiler Corporation.....	22
Hoffman, J. S. Co.....	34
Hormel & Co., Geo. A.	52
Hubbard Packers Machinery.....	36
Hunter Packing Co.	52
Hygrade Food Products Corporation.	54
Industrial Chemical Sales Co.	36
International Harvester Co.	18
International Salt Co.	9
Jackle, Geo. H.	56
James, E. G. Co.	48
James, Frank A.	57

Kahn's Sons Co., E.	52
Kempner, W. J., Ltd.	57
Kennett-Murray & Co.	45
Kold-Hold Mfg. Co.	28
Lenzke, C. T. & Co.	48
Levi, Harry & Company, Inc.	57
Luce Manufacturing Co.	28
Manaster, Harry & Bro.	54
May Casing Company.....	57
Mayer & Sons Co., H. J.	46
McCullough, E. W.	36
McMurray, L. H.	45
Meyer, H. H., Packing Co.	34
Morehead Mfg. Co.	11
Omaha Packing Co.	48
Oppenheimer & Co., Inc., S.	55
Peters Machinery Co.	46
Rath Packing Company.....	52
Rogers, Inc., F. C.	46
Salem Tool Company.....	34
Salzman Casings Corporation.....	57
Schluderberg, Wm.-T. J. Kurdle Co..	54
Schweisheimer & Fellerman.....	57
Smith, Brubaker & Egan.....	56
Smith's Sons Co., John E... Second Cover	
Specialty Mfrs. Sales Co.	48
Standard Oil Co. (Indiana)	29
Stange Co., Wm. J.	34
Stein, Hall Mfg. Co.	24
Stokes & Dalton, Ltd.	57
Superior Packing Co.	52
Swift & Company..... Fourth Cover	
Sylvania Industrial Corporation.....	25
United Dressed Beef Co.	57
Vogt & Sons, Inc., F. G.	54
Vogt Processes	30
West Carrollton Parchment Co.	32
Westinghouse Electric & Mfg. Co. ...	10
Wilmington Provision Co.	54

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